

His Royal Highness Said:—

"Ridgway, Do You Know Why We Ordered Steam Hydraulic Elevators?"

"Because you've got good wit," we replied.

"No, sir," he answered; "it was entirely because of your splendid enthusiasm."

"As I have read your advertisements I said to myself, 'Here is a man in love with his machine and in love with his business.'"

"When you find such a man you need have no fear; you are going to get the best the skill of man can produce."

"And these splendid elevators you have put in our plant have proven I was right."

Phew! Gee! We never had thought of it that way.

Nobody ever before called it Ridgway's "splendid enthusiasm."

They generally called it "Ridgway's Hot Air."

But say, who wouldn't be happy, who wouldn't be stirred up, who wouldn't find fun in business when he was taking hundreds and hundreds of packers and mill owners out from under the elevator curse and making every customer a warm and admiring friend?

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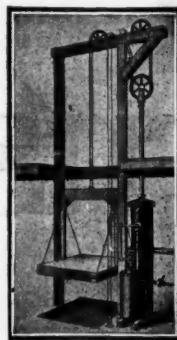
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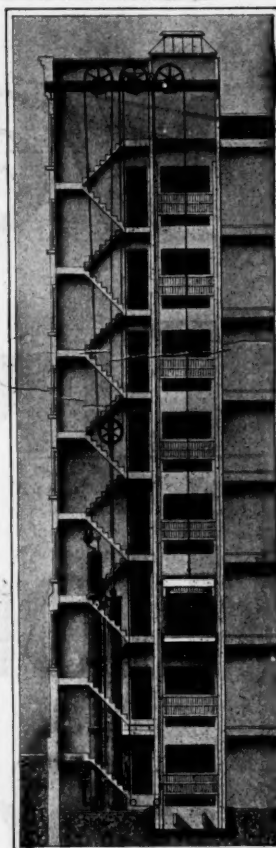
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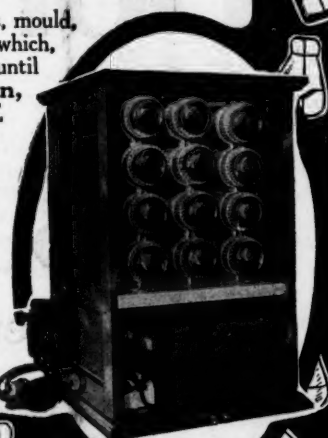
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Chicago

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

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ARGENTINE BEEF IN NEW YORK.

What is said to be the first consignment of Argentine beef ever put on the New York market was received at the end of last week and put on sale on Monday in New York City wholesale markets. It consisted of about 100 quarters of beef bought by speculators in London and re-shipped here. Half of the consignment went to brokers and the other half was disposed of in small lots. The Argentine beef was sold at 12c. a pound, as against 13½c. a pound for American beef. Hinds went for 13c., as compared with 14½c. for domestic, and fore-quarters sold for 11½c., as against 12½c. for domestic.

The newspapers attempted to make a sensation of this shipment as heralding the beginning of a movement of Argentine beef to this market. The fact was that a temporary glut in the London market caused speculators to buy up some of the cheap Argentine beef there and send it here in the hope of making a profit on our high markets. The character of the shipment and the conditions surrounding it did not make it particularly attractive, and most of it went into cheap consumptive channels like the lower class hotel and restaurant trade. It was by no means a test of Argentine beef on the local markets.

ARGENTINA NOT AFTER PACKERS.

Newspaper correspondents in Buenos Aires continue to send reports of agitation there against the United States packing interests. They report a combination of native and European-owned packing concerns to drive the American packers out of the country, and it is said that attempts are being made to stir up as much trouble as possible. The Argentine Minister at Washington, in an interview this week flatly denied any intention on the part of his government to harass or prosecute American packing interests there. He stated that they had done more than any other interest to develop the industry there, and that he saw no reason for legislation against them.

Following this comes the official denial of the Argentine government that American packers are regarded by it as a "trust." On Thursday the Argentine Minister of Agriculture, replying to the note sent to the Government by six of the Anglo-Argentine chilled beef companies, declaring that if the present situation should continue they would close their plants, declared that after investigating the situation the Argentine Government considered that it was not

called upon to modify the existing regime of liberty which permitted the development of industry in Argentina. If, however, he said, new facts should later prove that the intentions of the American companies were to develop a combination disadvantageous to the country, he would adopt the necessary measures to prevent such an occurrence. He did not anticipate it, however.

PACKERS' CONVENTION DATE FIXED.

The next annual convention of the American Meat Packers' Association will take place at Chicago. The dates are September 22, 23 and 24. This was decided on last week at a meeting of the Executive Committee of the association, held at Cleveland, O. These dates coincide with the dates of the great World's Refrigeration Congress, when delegates from all over the world will be in Chicago. The sessions of the packers' convention will not conflict with the refrigeration congress dates, however. In fact, it has been decided to have only afternoon sessions, so that those in attendance may take the mornings for private business, to visit Packingtown or the great refrigeration exposition, or to see other sights.

A bulletin issued by Secretary McCarthy announcing the convention dates says:

At the meeting of the Executive Committee, held in Cleveland last week, it was decided to hold the next annual convention at the Hotel Sherman, Chicago, Ill., September 22, 23 and 24. It was also decided to hold sessions only in the afternoons, owing to the fact that nearly all of our members desire to transact business either in Chicago or with their own concerns during the morning hours.

These dates will bring our meeting into conjunction with that of the International Association of Refrigeration, which will be holding sessions continuously over ten days.

NEW YORK NET WEIGHT LAW.

The New York state law regulating weights and measures, known as the Brooks law, was to have gone into effect June 1. State Superintendent of Weights and Measures Reichmann informs The National Provisioner that the enforcement of the regulations so far as they affect "package goods" will not begin until February 1, 1914. This is presumably to give opportunity to manufacturers of package goods to adjust themselves to the change. The meat trade takes the view that wrapped bacon and hams are "package goods," and therefore come under this exemption. Meanwhile most of the trade mark all invoices of wrapped meats as "sold gross weight as marked," so that there can be no charge of deception.

MEAT TARIFF TINKERED AGAIN.

Congress is still tinkering with meat and livestock tariffs, among others, in the endeavor to get up a schedule which can be passed. The action of the Senate Committee was reported last week in which meats were put on the free list, then taken off, and then put back again. Since that time a new change has been rung on this combination, in placing what is called a "countervailing duty" on imports of meats and livestock, as well as some other agricultural products.

It is said that these agricultural products are to be classed in the free list, in accordance with the recent decision, after a conference with President Wilson, but they will be free listed with a string to them. A countervailing duty means that the United States will charge on imports of cattle, sheep, hogs, wheat, flour and such products a duty compensatory to any duty they may be charged by another country against America on her exports of the same commodities.

The decision was reached in the Senate Finance sub-committee in charge of the agricultural schedule after repeated conferences with other members of the Finance Committee and Democratic Senators particularly interested in agricultural raw material and products. By the imposition of the countervailing duty the party leaders now believe they will satisfy everybody, farmers, millers and manufacturers, since all are to be treated alike and the farmer cannot claim that his livestock and wheat are to compete with that of such countries as Canada and Argentina on an unequal basis.

Under the terms of such an arrangement as is now proposed, livestock and grains will be admitted free from countries which impose no duties on their imports from this country. Should Canada, Argentina or any country which now has such agricultural products on the dutiable list determine to remove such duties at any time they automatically would go to the unrestricted free list of this nation.

Later reports indicate that the Senators have abandoned even this plan.

FREE MEATS FOR NEWFOUNDLAND.

A bill has been presented in the Newfoundland parliament to put the following products on the free list of the Newfoundland customs tariff: Salted beef; fresh and salted pork. Provisions of this character are largely consumed in that country, and of course are not produced there.

NAVY DEPARTMENT MEAT SPECIFICATIONS

What the Government Requires in Meats for Its Sailors

The United States Navy Department buys large quantities of meats and meat products for use on warships and ashore. It issues elaborate specifications which must be complied with in filling navy meat contracts. Some of these specifications are due to the peculiar conditions under which the products are to be handled and kept. Others represent the department's ideas of what the products should be. These specifications have recently been revised, and some of the changes will be of interest to the trade.

All specifications provide that products must bear the United States meat inspection stamp and must comply with the meat and foods acts. No artificial coloring is permitted, and they must be handled and delivered under sanitary conditions similar to those prevailing in handling products between government-inspected establishments. In other words, federal meat inspection regulations govern wherever products are bought for navy use, except where the navy department makes added special regulations, as it has done in the sausage case.

Sausage specifications have been revised to conform to the recent ruling of the meat inspection service concerning cereal and water. The Navy Department, however, goes beyond the Agricultural Department in its radical definition of sausage, in that it permits no added water or cereal whatever in its sausage. The meat regulations permit 2 per cent. of cereal and 3 per cent. of added water. The navy specifications for sausage and similar products follow:

The Requirements for Sausage Production.

Sausages, Pork:

1. To be of the best quality, made in a proper manner from strictly fresh pork trimmings, in the proportion of 70 per cent. lean and 30 per cent. fat; trimmings from the head excluded. The sausage shall weigh about 8 to the pound. To be frozen solid upon delivery, if required.
2. The addition of cereal, potato flour, water, or any organ or substance that would lessen its quality or value shall not be permitted.
3. If intended for sea stores, to be delivered in 25-pound, substantial, commercial boxes, well lined with oiled or paraffin paper so as to envelop the contents completely. If intended for immediate use, substantial crates lined with paper may be used, if so ordered by the pay officer concerned.

Sausages, Bologna:

1. To be of the best quality, made in a proper manner from reasonably lean fresh pork trimmings and the best quality of bologna beef, free from sinews, from 60 per cent. to 70 per cent. beef trimmings and 30 per cent. to 40 per cent. pork trimmings permissible. To be thoroughly smoked and cooked, and cased in beef middles or weasands. No meat other than beef and pork from the dressed carcasses, excluding the head, shall be used. To be frozen solid upon delivery, if required.
2. The addition of cereal, potato flour, excessive amounts of water, or any organ or substance that would lessen its quality or value shall not be permitted.
3. To be delivered in 25-pound commercial boxes, well lined with paper so as to envelop the contents completely if intended for sea stores; but if for immediate use, substantial crates lined with paper may be used, if so ordered by the pay officer concerned.

Sausages, Frankfurter Style:

1. To be of the best quality, made in a proper manner from reasonably lean fresh

pork trimmings and best quality of bologna beef, free from sinews, 50 per cent. to 60 per cent. beef trimmings and 40 per cent. to 50 per cent. of pork trimmings permissible. To be stuffed in best quality wide sheep casings, to be thoroughly smoked and cooked, to be strictly fresh and weigh about 8 to the pound. No meat other than beef and pork from the dressed carcasses, excluding the head, shall be used. To be frozen solid upon delivery, if required.

2. The addition of cereal, potato flour, excessive amounts of water, or any organ or substance that would lessen their quality or value shall not be permitted.

3. If intended for sea stores, to be delivered in 25-pound clean, substantial wooden boxes, well protected, and as a protection against mildew in cold storage each box shall be first lined with cheesecloth, then an inner lining of oiled or paraffin paper next to the frankfurters, the ends of the wrappings being folded over the contents of the box, so as to envelop the contents completely. If intended for immediate use, substantial crates lined with paper may be used, if so ordered by the pay officer concerned.

Beef, Chopped, Hamburger Style:

1. To be made of lean cuts from dressed carcasses of beef, excluding the heads; to be strictly fresh, free from sinews, and of good quality and color. No preservative other than common salt and spices shall be allowed.
2. The addition of cereal, potato flour, water, or any organ or substance that would lessen its quality or value shall not be permitted.
3. To be delivered in substantial commercial containers well lined with oiled or paraffin paper and tight enough to protect completely the contents from dampness, dust, or other contamination.
4. To be frozen solid upon delivery if required.

Luncheon Meat, Ham Bologna Style:

1. To be made in a proper manner from freshly cured lean pork and the best quality of Bologna beef, free from sinews. The quantity of beef used shall not exceed 25 per cent.; 75 per cent. of pork shall be used, of which 65 per cent. shall be freshly cured lean pork trimmings, cut in squares not less than three-fourths of an inch in diameter. To be thoroughly smoked and cooked, and to be strictly fresh when delivered.
2. To be frozen solid upon delivery, if required.
3. The addition of cereal, potato flour, excessive amounts of water or any organ or substance that would lessen the quality or value shall not be permitted.
4. To be delivered in beef bungs weighing from 5 to 9 pounds each in 25-pound commercial boxes, well lined with paper so as to envelop the contents completely, if intended for sea stores; but if for immediate use, substantial crates lined with paper may be used, if so ordered by the pay officer concerned.

Requirements for Fresh Meats.

For fresh meat contracts the specifications read as follows:

Beef, Fresh:

1. Beef, fresh.—To be from native steers of good quality, conformation and finish, delivered in perfect condition; hind and fore quarters proportionately as to number and quality. The flesh to be bright red in color and well mixed with fat. Hanging tenderloins, kidney and lumbar fat to be excluded from delivery. No carcass shall weigh less than 600 pounds; hind quarters shall weigh not less than 145 pounds, and fore quarters shall weigh not less than 155 pounds. Hind and fore quarters to be of commercial cut with the exception as noted above. Each quarter to be sewed up in strong, unsized muslin. Net weight to be plainly marked on both sides of cover of each quarter.

2. Beef, fresh, frozen.—Same as beef, fresh, above. The beef must be from recently slaughtered animals, and be frozen solid before delivery. The latter will be determined by sawing through the thickest part, and the surface exposed thereby shall be crystallized throughout.

Beef, Corned, Fresh:

1. To be made from strictly fresh brisket or plate meat of a quality known to the trade as "Extra" or "Choice Family Beef." It shall be recently cured and prepared with no preservative other than common salt, sugar, pure spices, and saltpeter.
2. To be delivered in substantial commercial containers well lined with oiled or paraffin paper and tight enough to completely protect the contents from dampness, dust, or other contamination. Net weight to be plainly marked on each end of the case.

Meat Cuts, Fresh and Frozen:

1. Beef sirloin butts, boneless, fresh, commercial cut.—To be cut from the large end of the loins, from best quality of cutting cattle. Minimum weight of butts, 6 pounds each.
2. Beef sirloin butts, fresh, frozen.—Same as for beef sirloin butts, fresh, above. To be frozen solid before delivery.
3. Beef rounds, fresh, commercial cut.—To be in good condition, with rump and shank off. To be cut from best quality cutting cattle. Minimum weight 50 pounds each.
4. Beef rounds, fresh, frozen.—Same as beef rounds, fresh, above. To be frozen solid before delivery.
5. Beef shoulder clods, fresh, commercial cut.—To be cut from best quality cutting cattle. Minimum weight, 7 pounds each.
6. Beef shoulder clods, fresh, frozen.—Same as for beef shoulder clods, fresh, above. To be frozen solid before delivery.
7. Beef rump butts, fresh, commercial cut.—To be cut from best quality cutting cattle. Minimum weight, 6 pounds each; not to exceed 2 sections of the tail bone to be included in the cut.
8. Beef rump butts, fresh, frozen.—Same as for beef rump butts, fresh, above. To be frozen solid before delivery.
9. Full beef ribs, fresh, commercial cut.—To be cut from best quality cutting cattle. To weigh from 16 to 20 pounds.
10. Full beef ribs, fresh, frozen.—Same as for full beef ribs, fresh, above. To be frozen solid before delivery.
11. Full beef loins, fresh, commercial cut.—To be cut from the best quality cutting cattle. To weigh from 32 to 38 pounds.
12. Full beef loins, frozen.—Same as for full beef fresh, above. To be frozen solid before delivery.
13. Pork butts, Boston style, fresh, commercial cut.—To be cut from good quality hogs in perfect condition. To weigh from 3½ to 7 pounds.
14. Pork butts, Boston style, fresh, frozen.—Same as for pork butts, Boston style, fresh, above. To be frozen solid before delivery.

General Specifications for Meat Cuts:

- a. All the above meat cuts, except beef rounds, full beef ribs, and full beef loins, fresh and frozen, to be delivered in substantial commercial packages sufficiently strong to permit of repeated handling. Net weight of each package to be about 100 pounds and to be plainly marked on each end with the net weight and contents.
- b. Beef rounds, full beef ribs, and full beef loins, fresh, to be delivered properly covered with cheesecloth or other suitable material. When delivered frozen, to be sewed up in strong unsized muslin, weight to be plainly marked on both sides of cover of each piece.
- c. All meat cuts, frozen, must be from recently slaughtered animals, and be frozen solid before delivery.

Beef Rounds, Fresh and Frozen:

1. Beef rounds, fresh.—To be from steers of good quality, conformation and finish. The flesh of the rounds shall be bright red in color. Rounds shall be well shaped, and weigh not less than 70 pounds, excluding the weight of the top sirloin if included in this cut. Flanks to be excluded from delivery.

(Continued on page 43.)

HANDLING PACKINGHOUSE PRODUCTS

Points for Small Packers on Treating By-Products

By George E. Dyck.

[EDITOR'S NOTE.—This is the first of a series of articles on the systematic treatment of packinghouse by-products which will appear in the columns of *The National Provisioner* from time to time. The plan is to take up by-products of the meat industry from the beginning to the end of the meat-producing process, and to show the smaller packer, especially, how they may be systematically handled and economically utilized.]

Success in the packinghouse business today depends upon getting profits out of by-products. This discussion of the by-product question in its entirety should be of the greatest interest to the trade everywhere.]

It is a recognized fact that in order to meet the increasing expenses of packinghouse operation today—due to the higher cost of labor, of materials such as salt and condiments, etc., and also of that of the livestock itself and the losses suffered through meat inspection requirements—a more systematic treatment and a more economical utilization of the various by-products must take the place of the previous haphazard methods to be found in many of the smaller packing plants of this country.

The entirely erroneous opinion has gained ground and settled itself upon the minds of many small packers that such utilization is not applicable to the smaller establishments. It is, therefore, the intention to treat in a series of articles the various manipulations, methods and processes adapted especially for the operation of the smaller establishments, where the daily or weekly killings are very limited, and where the quantities of the various by-products are relatively small in consequence.

The various products will be described in the order of their production, commencing with the yard refuse, blood, fats, various tankages, "stick," bones and their derivatives, cattle switchers and hog hair, casings, etc., following these simple but treated products with the mixed products, such as the manufacture of sausages, compound fats, etc.

There is not a single item, perhaps, which even the small packer cannot turn into a more profitable product, either alone or in conjunction with others, where more than one of them is located within reasonable distances. That is to say, where they may be able to manufacture such by-products on the co-operative plan where the freight or the hauling of the raw materials from one place to another remain within reasonable limits in comparison with the cost of manufacture and with the value of the finished product. All of these points are local factors which may vary widely and which can not be determined. Therefore, no iron-clad rules can be established on these points unless the local conditions are known.

Utilizing Stock Yards Manures in Fertilizer.

There is a stock yard, or at least a number of pens, near every packinghouse. The accumulations of the droppings from the animals are usually wasted or thrown about in a reckless and careless manner, and yet they constitute valuable fertilizer material, and should be utilized as such. The equipment required is limited in character and not expensive.

A small, steam-jacketed dryer can be purchased for less than \$100, according to size, which again is governed by the quantity to be handled. There is usually sufficient steam available in every plant to run the extra dryer and the mill for the grinding of the

dried material. Small mills are also inexpensive, and there are a number of them upon the market which perform the work satisfactorily.

Where a large number of sheep are handled, and when the accumulation of the sheep manure is quite considerable, this material can be handled by itself, dried and ground and sold as one of the best top dressings for the lawn with which we are acquainted. In the dried state it sells readily for from \$20 to \$30 per ton of 2,000 pounds.

Still of a higher value as far as the fertilizing constituents are concerned is the hog manure, having an average analysis as per the table below given herewith, whereas the cattle droppings are the lowest in value of the three. If in a locality where peat is easily available, this material is excellent as a litter, not only in the horse barn in place of straw, but also in the pens for the cattle, hogs and sheep. Peat will absorb an enormous amount of liquid, and will in this manner preserve all of the ammonia, phosphoric acid and potash which is contained in the liquid manures, and which are now a total loss of the slaughterer. Moreover, peat itself contains up to 4 per cent. of ammonia.

The amounts of fertilizer ingredients thus recovered can be easily calculated from the following table, and since the same are within easy reach they should be thus realized:

Table showing average composition of solid and liquid manures.

	Nitrogen.		Phosphoric acid.		Potash.	
	Solid.	Liquid.	Solid.	Liquid.	Solid.	Liquid.
Cattle	0.29%	0.58%	0.17%	0.10%	0.49%	
Sheep	0.55	1.95	0.31	0.01%	0.15	2.26
Hogs	0.60	0.43	0.41	0.07	0.13	0.83
Horses	0.44	1.55	0.17	0.35	1.50

Whenever these accumulations are not sufficient to handle them alone, they should be mixed into the regular fertilizer, after the cooking and pressing. In other words, they are thrown into the other refuse when the latter is transferred into the dryer. Where the installation consists of one of the sanitary systems, in which the rendering, the pressing and the drying are done in one operation, the droppings must be dried by themselves and mixed into the rendered tankage when the latter is dropped from the tank, when the entire mass may be run together through the mill. Or where no mill is in operation both of the dried materials are mixed by hand as well as it is possible to do so.

[The second in this series of articles on "Handling Packinghouse Products" will deal with the saving and treatment of blood from the killing floor. It will appear in an early issue of *The National Provisioner*.]

FOR UNIFORM FOOD LAWS.

The National Food Conference is the name of an organization formed last week among food manufacturers to secure uniform national and state laws regulating the manufacture and sale of foods. Those interested in this movement are those who come under the regulation of the federal and state food and drug acts. Their position is set forth in the following resolutions which were adopted:

"Whereas, Food control legislation, general and special, has been enacted by Congress and by the legislatures of all the States, and is now being actively enforced, and

"Whereas, Many manufacturers of and dealers in food products do an interstate business and are, therefore, subject to both such national and state regulations, and

"Whereas, This conference has considered the need of the value of uniform Federal and State laws relating to the adulteration and misbranding of food products, and

"Whereas, The uniformity of the food laws is recommended by the Commissioners on Uniform State Laws and by the American Bar Association, therefore be it

"Resolved, That this national food trades conference hereby reaffirms its belief in food control legislation which shall deal justly and equitably with the interests of the consumer and the trade as beneficent and necessary legislation, and be it further

"Resolved, That this conference hereby earnestly recommends that such food control legislation, national and state, be uniform, believing that such uniformity will equally benefit the consumer and the trade."

A committee has been appointed to investigate the feasibility of co-operation looking to this end, and to devise a method to be submitted to a future conference.

PACKERS PROTEST STEAMSHIP RULE.

The Chicago Board of Trade, through Chairman L. Harry Freeman of its Provision Inspection Committee, has protested to steamship companies concerning a clause recently inserted in bills of lading which repudiates liability for loss or damage in carrying goods in refrigerated compartments. The steamship companies make an extra charge of about 11c. per hundred pounds for this refrigerated service, and yet insert this exemption clause in their bills of lading.

In his statement Chairman Freeman calls attention to the fact that such clause is in direct violation of the United States and Canadian laws, and is palpably unfair and unjust. One of the steamship officials, replying to Mr. Freeman, admits that such is the case, but insists that the Board of Trade makes the wrong interpretation of the clause. He contends that without this clause the carrier might be considered as an absolute insurer of the goods. The trade sticks to its position, however, and will demand the elimination of the offensive clause.

NEW ZEALAND VEAL IN CANADA.

A new industry is being established in New Zealand in connection with meat exportation. It is the export to Vancouver of "vealers," a great demand for which exists in many parts of Canada. The calves are carefully dressed in their skins, and when they reach their destination they are skinned and prepared for market. It is said that the flavor and quality of the veal is not impaired in any way by allowing the hide to remain on the carcass till it is removed preparatory to offering the flesh for sale. The hide is, of course, a marketable commodity.

PACKERS GRANT WAGE INCREASES.

The strike of packinghouse workmen at Sioux City, Iowa, has been settled. A wage increase from nineteen to twenty cents an hour for all ordinary laborers employed at South Omaha and Sioux City packing plants was announced by the employers' strike committee. The increase settles the strike at Sioux City and prevents a threatened walk-out at South Omaha. According to the packers, the new scale is the highest ever paid by the South Omaha packers for that class of labor.

PRACTICAL POINTS FOR THE TRADE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

GELATINE FROM HORNS, ETC.

A Western subscriber asks this question:
Editor The National Provisioner:

Will you please let me know if there is any gelatine made from the horns of cattle, and what is it used for?

Horns are becoming a very scarce article, and as far as domestic cattle production is concerned will be a thing of the past before many years. Horns for manufacturing purposes, such as combs, buttons, etc., averaging 65 to 75 pounds (that means pieces per 100 pounds), are worth anywhere from \$250 to \$270 per ton. Steer horns of the required average, and free from blemishes, such as cracks, broken tips, etc., are the most valuable, and are graded No. 1 in the market quotations. Bull, stag, cow and underweight steer horns—otherwise acceptable—are graded as No. 2. Throwouts or culls are usually ground up along with hoofs undesirable for manufacturing purposes and converted into meal, a high ammoniate used by the fertilizer manufacturers. Cool and dry, but not too dry, storage is necessary to keep horns in acceptable market condition.

Horn piths, or cores, are taken out as soon as possible after the animal is slaughtered, washed free of blood and dirt, and as a rule are dried preparatory to being used in the manufacture of glue. Gelatine or jelly is made from good, clean material, strictly fresh, which contains considerable glutinous matter.

Water in which pigs' heads, feet and skins have been cooked is partially evaporated by reboiling before allowing to cool, then degreased and filtered, and forms an excellent jelly or gelatine for packinghouse use, such as a filling for boneless pigs' feet and hocks,

tongues, etc., packed in tin or wooden pails. Cattle and calves' feet and bones, any kind of bones, horn piths, skins, etc., contain much glutinous matter which is convertible into gelatine.

The manufacture of commercial gelatine is a much more elaborate process than is the making of jelly for packinghouse use. Cattle feet, horn piths or cores, small bones (not available for manufacturing purposes), etc., which have been cooked at a point under boiling to extract the grease, yield considerable gelatine when recooked under steam pressure.

Primarily, whatever stock is used for gelatine is cooked to extract the superfluous grease and to render all foreign matter, such as blood, meat, tissue, etc., easily washed out of the stock. Then the stock is recooked under steam pressure—about 40 lbs. for 3 hours or so, until all the glutinous matter has been extracted. The resultant water, filtered and finished, is gelatine. After filtering the water, it may be further clarified by mixing albumen with the jelly when partially cooled, and then raised to boiling point and the whole thoroughly amalgamated, then allowed to settle awhile and again filtered.

Most cooking waters, after being as closely degreased as possible, find their way to the evaporator to be reduced to concentrated tankage, when not utilized for glue or gelatine.

As before stated, the manufacture of commercial gelatine is a much more elaborate process to warrant its transparency and keeping properties; in fact, there are patents on some of the processes. Glue manufacturers will buy anything in the way of stock from packers who have not apparatus for the manufacture of glue and gelatine. The successful manufacture of by-products usually means a considerable outlay for apparatus, and volume of raw material is absolutely necessary to make a paying proposition of such manipulation.

Some of the best men in the business have obtained their present position through a little "Wanted" advertisement on page 48 of The National Provisioner.

COOKING AND SMOKING SAUSAGES.

A sausagemaker writes as follows:

Editor The National Provisioner:

How long should sausages be cooked and smoked, and at what temperatures?

Different kinds of sausages require different temperatures in smoking and cooking, also the time necessary to these processes varies somewhat, depending upon the size of the piece or its composition. Frankfurters and similar sausages require cooking only about 5 minutes, at about 165 degs. Fahr., and smoking about two hours at around 135 degs. to 145 degs. Fahr. Liver sausage requires about 25 minutes cooking at about 160 degs. Fahr., and smoking about one hour at about 125 degs. Fahr. Ordinary bologna requires cooking about 30 minutes at 160 degs. Fahr., and smoking 2 to 2½ hours at about 150 degs. Fahr. Minced ham in beef bladders requires about four hours cooking at 150 degs. to 160 degs. Fahr., and 2½ hours smoking at around 150 degs. Fahr. In beef bungs, minced ham requires three hours cooking at 150 degs. Fahr., and two hours smoking at 150 degs. Fahr. Blood and tongue sausage require 1½ to 2 hours to cook at about 180 degs. Fahr., and eight hours smoking at about 100 degs. Fahr. The lower the temperature both processes can be satisfactorily effected in, the better.

TEMPERATURES IN BOILING.

A curer puzzled over the temperature question makes the inquiry:

Editor The National Provisioner:

Is the boiling point of water under all circumstances 212 degs. F.?

The boiling point of water under ordinary circumstances is 212 degs. Fahr., but saturated with common salt its boiling point is 223 degs. Fahr. Substances dissolved in water—sugar, salt and saltpeter, for instance—raise its boiling point. Boil your pickle, and especially old pickle.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.

RAW MATERIALS OR WASTE—WHICH?

When the Consolidated Rendering Co. built its new plant at New Haven, a part of the equipment was a double-effect Swenson Evaporator for reclaiming fertilizer from tank water. This apparatus is now being installed in the new plant. It is standard policy now with the Consolidated Rendering Co. to put in an evaporator for tank water in every new plant. This apparatus is considered as much a matter of course as are the boilers and other parts of the power plant. Each one of the 25 or more affiliated companies has such an equipment—all of them, as it happens, being Swensons, the first of which was installed about 15 years ago.

This is in direct contrast to the practice of most of the independent medium-sized packing houses or rendering plants, where it seems to be the custom

to consider tank water as a waste, and to make no effort to reclaim from it the valuable ammonia which it contains. In nearly all these cases, however, after two or three years of operation the management awakens to the fact that the direct income from this tank water is sufficient to pay for the evaporator within a few months after which the income is clear profit. One plant in Chicago estimates that the profit from this source amounts to more than \$100,000 annually, a figure far in excess of the original cost of the equipment.

It seems to be clear, therefore, that inasmuch as this tank water contains so good a percentage of ammonia-bearing materials, salable at a good figure for use as fertilizer, there is no question as to this by-product being raw material and not a waste product.

SWENSON EVAPORATOR CO.

945 Monadnock Block

(Formerly American Foundry & Machinery Co.)

CHICAGO

**THE
NATIONAL PROVISIONER**
New York and
Chicago
Official Organ American Meat Packers'
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vision Co., Chicago, Ill.

MISLEADING THE PUBLIC

Daily newspapers have always been no-
torious for the misinformation they have
given the public on meat questions. With-
out pausing to acquaint themselves with
even a small measure of the facts, they have
spun sensational tales, largely out of whole
cloth, whenever any question affecting the
meat industry came up as a "news possibil-
ity." Invariably the meat trade was at-
tacked and misrepresented; it never had a
change to give the public its side of the case.

The inevitable result of years of this sort
of treatment is that the consuming public
has a false impression of meat trade condi-
tions, an impression that could not be erad-
icated by volumes of explanation or presen-

tation of facts. That is one reason for the
attitude of the meat trade under these at-
tacks, an attitude which has been largely
one of silence and apparent indifference.
What could a meat man do before such a
one-sided tribunal? Keep quiet and take his
medicine, which he has done in most in-
stances.

The consumer has suffered along with the
tradesman through this campaign of mis-
representation. As in the case of other
muckraking campaigns of this nature, he has
had to "pay the freight" in the end. Oppres-
sion of the meat industry through political
legislation and otherwise has only served to
make it cost more to put meat on the mar-
ket; and the consumer has had to stand his
share of the increased burdens. It was ever
thus. The sensationalists prosper, whether
they be publishers or political self-seekers.
The common citizen, whether he be trades-
man or consumer, pays for it.

Much of this newspaper misrepresentation
has been of the idle sort, born merely of the
seeking after "hot stuff" to feed to a news-
paper-devouring public. Of this type is the
latest spasm of newspaper hysteria over the
meat supply problem which now confronts
this country and the world. The trade is
acquainted with the recently-published stories
concerning importation of meat from Aus-
tralia, legislation against packers in the Ar-
gentine, a mythical "war" between American
and foreign packers, both in our home mar-
kets and abroad, and like emanations from
the brain of the sensation-seeking newspaper
writer.

The trade knows how little there is in such
fiction, but it misleads the public just the
same. And working from such false prem-
ises, the public later argues out new griev-
ances against the meat trade because such
"pipe dreams" as these have not come true.
Concerning these stories of relief from abroad
for our present meat scarcity the National
Stockman and Farmer aptly sums up the
matter as follows:

"In the midst of all this stuff and non-
sense a few facts may be refreshing, even
if we have to resort to statistics to express
them. On January 1, 1912, this country had
57,900,000 cattle, and during that year com-
mercial slaughterhouses at eleven principal
points handled 5,259,000 cattle. In other
words, commercial slaughtering was less than
10 per cent. of the total number of cattle
in the country. Argentina and Australia to-
gether have about 41,000,000 cattle of all
kinds. They have also a growing population
and other markets to supply, while probably
their rate of commercial slaughtering will not
exceed our own.

"How much beef they can export and how
much this country will get of it nobody but
a prophet can tell. But it takes no prophet

to see that our beef supply is not going to
be doubled or even greatly expanded from
countries that have fewer cattle than we
have and more convenient markets than ours,
with steamship service and return freights
that make transportation to Europe cheaper
than to America."

The trade knows this, as we said before.
The public does not, and will not, so far
as the sensational daily press can prevent its
enlightenment. Whether for profit or merely
because it is "built that way," it will con-
tinue to mislead the public.

SHRINKAGE IS NOT FRAUD

The Appellate Term of the New York
State Supreme Court in the second depart-
ment, Brooklyn, has handed down a decision
reversing the ruling of the lower court in a
case where the Sulzberger & Sons Company
was fined \$100 for alleged short-weight sale
of pork loins. The case involves the net
weight question, and is interesting at this
time for that reason.

The higher court rules that it was not a
violation of the New York City ordinance to
sell the meat at gross marked weight, even
though the meat had shrunk from evapora-
tion since packing. The ordinance prohibits
the sale "at or for a greater weight or meas-
ure than the true measure or weight there-
of." The pork loins in question weighed
62 pounds net when packed; when sold the
net weight was 61 pounds. The sale was
made at the marked gross weight. The
court says the method of the sale did not
come within the scope of the ordinance, and
orders the fine remitted.

The court commends the trade method of
packing and wrapping such meats for sani-
tary purposes, and agrees that the trade
should not be penalized because shrinkage
takes place, or because wrappings may ab-
sorb some of the grease from meats and
thus lessen their net weight. The bill of
lading specifically stated that "Wrapped
meats are sold gross weight," and the court
believes that this is a proper proceeding,
without fraud or deception. This was a
transaction between a wholesaler and a re-
tailer, both of whom were supposed to un-
derstand trade methods, and the court holds
that there was no fraud.

The trade generally is now marking
wrapped meats as in this case, and this
court ruling is the first on this point, hold-
ing that such marking is legitimate and
honest, and not a violation of law unless
such law specifically states to the contrary,
which most laws do not. There is certainly
nothing deceptive about marking wrapped
meats as "sold gross weight." Everybody
understands this, and if the purchaser un-
derstands the terms of sale, then there can
be no fraud.

TRADE GLEANINGS

The ham house of Swift & Company at St. Joseph, Mo., has been destroyed by fire.

The slaughterhouse of H. M. Heinze & Co., at Johnstown, Pa., has been destroyed by fire.

C. E. Wilson has been promoted to manager of Swift & Company's branch house at Montpelier, Vt.

The recently incorporated Seale Fertilizer Company, Seale, Ala., will operate plant already completed.

The new packinghouse of Batchelder & Snyder Company at Boston, Mass., was opened last week.

William Schuff & Company, Louisville, Ky., have awarded contract for the erection of proposed tannery.

The Schwartzberg & Glaser Leather Company, Grand Rapids, Mich., has been incorporated with a capital stock of \$15,000.

The Swift Canadian Company has just completed and put in operation a modern and up-to-date meat packing plant at Montreal, Can.

It is reported that Armour & Company will erect a new \$100,000 hog house at Omaha, Neb., replacing the present old structure.

The Ohio Grocery and Meat Company, Middletown, O., has been incorporated with a capital stock of \$25,000, by W. H. Longnecker and others.

Armour & Company will expend around \$10,000 in remodeling their branch house at Galveston, Tex. A refrigerating plant is to be installed.

The management of the Parker Cotton Mills at Edgefield, S. C., has decided to sell the oil mill, which has been run as a part of the cotton mill.

The Wheeler County Cotton Oil Company,

Clarksville, Tex., has been incorporated with a capital stock of \$40,000 by A. P. Denison, B. A. Dinwiddie and others.

The Lincoln Packing Company, Lincoln, Neb., is making efforts to raise its paid-up capital stock by the sum of \$10,000. The paid-up stock is now about \$33,000.

The Fort Bend Cotton Oil Company, Richmond, Tex., has been incorporated with a capital stock of \$50,000 by D. R. Peareson, J. & P. Davis and T. A. Wessendorf.

The McLendon Investment Company, Miami, Fla., has been incorporated with a capital stock of \$10,000 to establish grass and ice plants. J. B. McLendon is president.

It is reported that the Cudahy Packing Company has agreed to establish a packing and compound lard plant at Memphis, Tenn., if conditions are agreed upon by the company and the Business Men's Club of that city.

Articles for the Frederick Abattoir Company, Frederick, Md., were filed with Court Clerk Harry W. Bowers for record last week. The incorporation it is said was formed for the purpose of practically taking over the business of the present abattoir, and many of the old company hands have become interested in the new company. The incorporators are: William J. Martin, of Baltimore; Thomas Bertram Hayward, of Frederick, and Frank C. Norwood, of Frederick.

NET WEIGHT LAW HEARINGS.

The committee of federal officials appointed to draw up regulations under the recent net weight amendment to the federal food and drugs act held hearings in New York City this week for the purpose of obtaining the views of various trade interests as to the scope of such proposed regulations. Fruit, flour, candy, chocolate, wine and beer and other interests appeared before the committee and presented their views as to labels, marks, tolerances in weights and measures, etc.

The atmosphere was friendly and a spirit of co-operation was manifest. It was evident that both sides were anxious to agree on the formulation of reasonable and en-

forceable regulations. The businesslike and practical character of the proceedings was due largely to the intelligence and good sense shown by the government representatives. There was nothing of the demagogic or sensational in their methods of inquiry or discussion. It was evident that they desired to get at the facts, rather than to make newspaper talk.

The new chief of the Bureau of Chemistry, Dr. Carl L. Alsberg, presided at the hearings and made a particularly good impression, as did his fellow committeemen, F. M. Halstead, chief of the customs bureau of the Treasury Department, and Dr. L. A. Foster of the Bureau of Standards, Department of Commerce. Dr. A. S. Mitchell of the federal Board of Food and Drug Inspection, acted as adviser to the committee.

MAY OLEO OUTPUT IN CHICAGO.

Oleomargarine production in the Chicago district last month decreased somewhat as compared to April, as was to have been expected with the advent of summer. But May output there was 700,000 lbs. in excess of the same month last year. Official reports of the actual output of oleomargarine in the Chicago district for the month of May show the following production: Colored, 276,219 lbs.; uncolored, 6,968,084 lbs.; total, 7,244,303 lbs. Renovated butter output in May was 1,086,971 lbs.

Actual production of oleomargarine in the Chicago district alone for the past year and also of renovated butter, was as follows, in pounds:

1912.	Oleomargarine.	Renovated Butter.
May	6,528,742	1,315,282
June	4,653,793	1,055,800
July	4,102,070	943,490
August	4,864,699	1,105,467
September	5,801,256	1,277,584
October	8,130,875	1,439,407
November	8,228,982	1,512,426
December	9,220,400	1,677,558
January, 1913	8,552,313	1,687,382
February	8,609,898	1,846,602
March	8,418,500	2,107,509
April	8,638,210	1,177,176
May	7,244,303	1,086,971

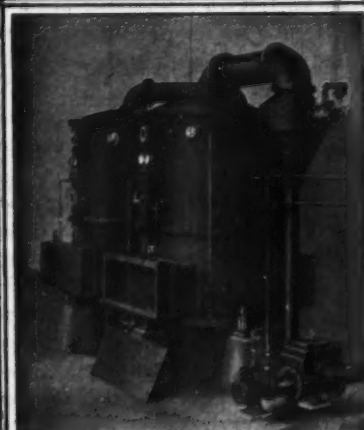
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**THE WISE PACKER investigates and buys from
ZAREMBA COMPANY Buffalo, N. Y.**

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FOR PURCHASING DEPARTMENTS

FLOORING FOR PACKING PLANTS.

The modern industrial establishment, with its complex machinery, elaborate factory systems and skilled operatives, offers a noteworthy example of evolution from crude and inefficient methods. Not only have mechanical devices been developed to a high state of perfection in the past few decades in order to keep pace with competition, but changes of equal importance have been wrought in the construction of factory buildings, with the object of contributing to the safety, comfort and efficiency of the operatives.

Among those details which have received the attention of experts is the subject of flooring. The problem of flooring the plant is a difficult one, but the obstacles which present themselves in the average plant seem at last to have been overcome by a flooring material known as J-M Mastic.

This flooring, the makers claim, is unequalled for factory and warehouse use, even under the heaviest trucking conditions, and on account of its noiseless character is a boon in plants where there is considerable trucking. Another feature in its favor is its peculiar holding quality which prevents slipping.

J-M Mastic Flooring provides a surface that is water-proof and at the same time practically wear-proof under ordinary service conditions. It is also unaffected by acids, alkali and brine. Being water-proof it is absolutely sanitary, as it can be quickly and thoroughly cleaned by the simple process of flushing after which it dries out immediately. These are points which will appeal to the meat packer especially.

The base of this flooring is asphalt mastic, a product in which a finely graded mineral aggregate is bonded together by an asphaltic cement or binder. The mineral aggregate in the material, as made up, will pass through a wire screen ranging from 80 to 200 mesh in fineness.

J-M Mastic Flooring can be made in any consistency between extreme hardness and softness and, while always dense, possesses a certain amount of resiliency. As it does not cause foot soreness and fatigue like concrete and other non-yielding floor surfaces, it adds greatly to the efficiency as well as to the comfort of employees in machine shops, factories and other industries, who are compelled to stand while at work. Furthermore, being damp-proof, it is an efficient protection against ailments common to damp conditions.

It can be laid over any foundation which is firm and stable, and may be applied over wood, brick, concrete or tile already in place. In new construction concrete or heavy mill construction is the most desirable.

J-M Mastic Flooring is easily repaired if changes in the floor surface are made necessary at any time. It adds very little to the dead load, as the standard thickness of 1½ inches weighs only 18 pounds to the square foot in place. This thickness is sufficient for ordinary trucking requirements, but can be varied to meet conditions, ranging from 1 inch for lavatories where the requirements are very light, to 3 inches in thickness for loading docks where the requirements are correspondingly severe.

This flooring is said to be perfectly adapted for meat packing plants, canning factories, cold storage plants, dairies, laboratories, machine shops, etc. In fact, its scope is almost without limit. It is said to be superior to wood, concrete, brick, tile, slate or composition floors, and may be substituted for floors of those materials to excellent advantage. The H. W. Johns-Manville Company, New York, manufacturers of J-M Mastic, will be glad to send a booklet to anyone interested in the subject of flooring. This concern maintains a thoroughly equipped engineering department which co-operates with engineers and architects in handling flooring and waterproofing work of every nature.

FOREIGN TRADE OPENINGS.

The following opportunities for foreign trade are reported by American consuls abroad. Information concerning them will be supplied by the Bureau of Foreign and Domestic Commerce, Washington, D. C., upon application, stating the number of the item:

No. 11013. Cottonseed oil.—An American consul in a European country reports that a local agent handling edible oils has requested to be put in touch with American producers of cottonseed oil. Large quantities of cottonseed oil are used in the local margarin and fish-packing plants. The inquirer is said to be a reputable business man having good connections. Correspondence should be conducted in English.

No. 11016. Ice-making machine.—A resident of the United Kingdom informs an American consul that he would like to obtain a block ice-making machine that would make 112 pounds of ice in about three hours. He can obtain one in England that will make 336 pounds of clear ice in eight hours and cost \$852, but does not require that amount of ice or care to spend such an amount for a machine for his home. The consul suggests that prices should be quoted delivered at some English port and that the fullest possible description of the ice-making machine should accompany any proposition. This inquiry would seem to indicate that there might be an extensive market for such machines, if they can be sold at satisfactory prices.

No. 11032. Canned goods, oils, etc.—A firm of canned goods brokers and general produce merchants informs an American consular officer in the United Kingdom that it is desirous of accepting sole agencies for American producers of the following articles: Meat extracts, canned meats, cottonseed oil, etc. This firm has had several years' experience in the food trade and is prepared to give any references required.

No. 11047. Bone fat and bone oil.—An American consular officer in Germany reports that a local firm wishes to purchase bone fat and bone oil (white) in large quantities from producers in the United States.

No. 11053. Soap and oleo oil.—An American consular officer in the Levant reports that a firm in his district, which already handles several lines of American goods, desires to extend its trade to soap for household and ordinary purposes, and oleo oil. The firm may be addressed in English, and it is ready to accept the terms of payment usually demanded by American exporters. This firm enjoys a good reputation and is believed to be active and reliable.

REPEAT SAUSAGE MACHINE ORDER.

A repeated order is always the sign of "quality." This well known saying has proven true in every line of business, the butcher as well as the machinery business. You sell your customers good quality of meat, and they will remember this longer than if you had sold them fair meat at a cut price.

In the machinery line, if you have a machine that has given you more than ordinary satisfaction, and caused you no trouble or delays on account of breakdowns, should you need another one no one could persuade you that the quality of this machine was not above the average. Such was the case with A. Hildebrandt & Sons, of Cleveland, O. They needed a new Silent meat cutter. They had used a Buffalo cutter before, and knowing from experience just what this machine is, placed their order for a new "Buffalo," this time with electric motor direct connected.

The manufacturers of this machine say they have such experiences every day of the year, and would be pleased to give some very interesting proofs of the durability and quality of this Buffalo Silent Cutter to prospective purchasers. Inquirers may address the John E. Smith's Sons Company, Buffalo, N. Y.

MOTOR TRUCK AS MONEY MAKER.

As a money making proposition the motor truck has shown rare possibilities in the service of L. G. Goodrich of Fresno, Cal. Mr. Goodrich has a three-ton KisselKar truck for hire, and in a letter to the Kissel Motor Car Company he tells of the tidy profit that it yields him. Regarding the achievements of his truck, Mr. Goodrich has this to say:

"We hauled twenty 5-ton loads of raisins from the vineyards to the packinghouses, a distance of 9½ miles, in six days. The fuel consumed was about 12 gallons of California distillate and one gallon of cylinder oil. I use this truck in the bee business, transporting bees and honey. Tomorrow I start to haul 2,600 orange trees a distance of 18 miles. I will haul two loads a day and receive \$30 a day for the work. I have transported a number of picnic parties in this truck and this, with a general freight and haulage business, keeps me busy all the time."

"I have now run my KisselKar truck 7,580 miles on the original set of tires. Have never had a break-down and very little expense—just a little battery trouble. I drive the truck and take care of it myself."

"BOSS" HOG KILLING EQUIPMENT.

"Boss" hog killing outfits, consisting of "Boss" jerkless hog hoist with bleeding rail attached, and "Boss" steel hog scraper, are said to give universal satisfaction wherever in operation. Their makers say they embody the most practical methods for fast and perfect work. Being strong and durable, expenses for operating and maintaining are nominal. The Cincinnati Butchers' Supply Company, the well-known manufacturers of "Boss" machines, on June 2 shipped a complete "Boss" hog killing outfit to Comstock & Company, Providence, R. I.

ICE AND REFRIGERATION

NEW CORPORATIONS.

Montgomery, Ala.—The Montgomery Ice Cream Company has been incorporated with a capital stock of \$20,000.

Citronelle, Ala.—The Citronelle Light, Ice and Power Company has been incorporated with a capital stock of \$15,000. D. E. Smith is president.

Junction City, Ark.—J. M. Brown, A. J. Reynolds, J. D. Proctor and others have incorporated the Citizens' Ice and Public Utilities Company with a capital stock of \$25,000.

Philadelphia, Pa.—The Standard Construction, Engineering and Supply Company has been incorporated with \$125,000 capital stock to manufacture and trade in automatic ice-making and refrigerating plants.

Boston, Mass.—A cold storage warehouse to cost about \$1,000,000 is to be erected on the New Commonwealth fish pier in South Boston by a company of Boston fish dealers, members of the Boston Market Corporation. It will have a frontage of 2,220 feet on Northern avenue, and extending back on the pier for 252 feet.

ICE NOTES.

Wernersville, Pa.—P. G. Fox will enlarge his ice plant from 10 to 25 tons capacity.

Lubbock, Tex.—J. M. Radford Grocery Company has installed a cold storage plant.

Miami, Fla.—The Miami Fish Company will erect a 40-ton ice and cold storage plant.

Winter Park, Fla.—It is reported that W. C. Temple will erect a cold storage plant for fruit and produce.

Palmyra, N. Y.—The Garlock Packing Company has installed an ice plant at its factory No. 1.

Venus, Tex.—It is reported that a company is being formed here to establish a 10-ton ice plant.

Winnipeg, Can.—The Henderson Dairy

plant has been destroyed by fire, causing a loss of \$10,000.

Rensselaer, N. Y.—The McIntyre house of the Knickerbocker Ice Company, near this city, has been destroyed by fire.

Martinsburg, W. Va.—Rothwell & Company, Inc., contemplate enlarging its ice and cold storage plant, doubling its capacity.

Baldwin, Kas.—The new ice plant recently constructed by Wm. Thudium is almost completed and will be ready for operation shortly.

Miami, Fla.—The recently incorporated McLendon Investment Company will erect a 100-ton ice plant. J. B. McLendon is president.

Willows, Cal.—The plant and business of the Glenn County Creamery and Cold Storage Company has been taken over by the Union Ice Company.

Lexington, Tenn.—H. D. Smith, of Memphis, has acquired the former property of the Lexington Ice and Cold Storage Company, and will re-equip for manufacturing ice.

Hornell, N. Y.—The new ice making plant of the Erie R. R., which has been under construction for some time, has been completed and is in operation. The cost is \$50,000.

New Orleans, La.—The Panama Ice Company has been organized, with George Mule as president, and has acquired the Cosmopolitan ice plant. A 150-ton ice equipment will be installed.

Olneyville, R. I.—The contract for the big refrigerating plant to be erected by the Tevere Rubber Company at its Valley street factory was awarded to a Providence contractor.

There are plenty of men out of employment, but a good packinghouse man need never be idle if he makes use of the "Wanted" department of The National Provisioner.

THE ILLINOIS COLD STORAGE BILL.

The Illinois cold storage bill now before the State legislature, having passed the Senate, is different from any of the measures enacted in other States for the same general purpose. It is better than some of the others, but contains some provisions which we regard as objectionable, says the New York Produce Review.

The definition of "cold storage warehouse," unlike the recently enacted Pennsylvania law, excludes private houses and refrigerator cars—which is some improvement. The law, however, permits the State food commissioner to make rules governing the preparation of foods for storage—which is a bad plan, because of the whimsical notions as to this matter that often prevail among people who lack practical experience in the business.

The branding requirements call for marking the goods with the date of entry to storage and withdrawal therefrom; but it is provided that "when such foods are removed for interstate shipment, such marking, stamping or tagging shall not be required." It is not very clear whether this exemption applies to the branding with date of both entry and withdrawal, or only to the dates of withdrawal. Apparently all goods stored are required to be marked with the date of entry, but under the exemption noted it might be possible to efface these brands when the goods go from the warehouse directly to interstate commerce.

The period of permissible holding is fixed at 12 months for all articles covered by the bill—which is the reasonable course if any limitation at all is made. And there is a provision that the food commissioner may grant extensions of 60 to 120 days if goods are found, upon examination, to be in proper condition for further storage. We do not know why such extension, under these conditions, should not be compulsory; what rea-

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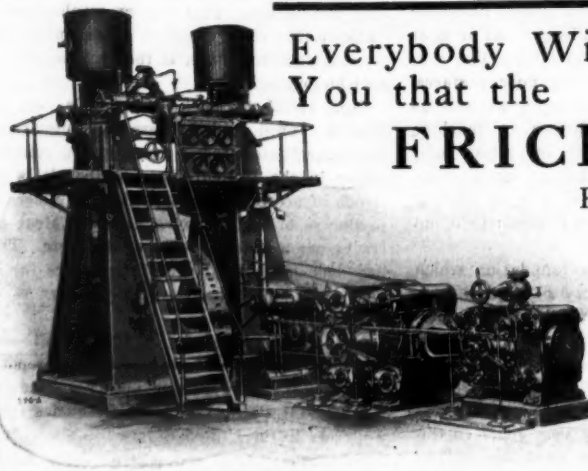
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B. B. AMMONIA may be obtained from the following:

ATLANTA: Manufacturers' Warehouse Co.
BALTIMORE: Joseph S. Wernig Transfer Co.
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CHICAGO: F. C. Schapper, Westerlin & Campbell Co.
CINCINNATI: The Burger Bros. Co.
CLEVELAND: General Cartage & Storage Co., Henry Bollinger.
DETROIT: Riverside Storage & Cartage Co., Newman Bros., Inc.
DENVER: Denver Transit & Warehouse Co.
DALLAS: Oriental Oil Co.
HAVANA: O. B. Cintas.
HOUSTON: Texas Warehouse Co.
INDIANAPOLIS: Railroad Transfer Co.
JACKSONVILLE: St. Elmo W. Acosta.
KANSAS CITY: Grutcher Warehouse Co.
LIVERPOOL: Peter R. McQuile & Son.
LOS ANGELES: United Iron Works.
LOUISVILLE: Louisville Public Warehouse Co.
MILWAUKEE: Central Warehouse.
MEMPHIS: Patterson Transfer Co.
MEXICO, D. F.: Ernst O. Heinsdorf.
NEWARK: Brewers' & Bottlers' Supply Co.
NEW ORLEANS: Chas. F. Ranta.
NEW YORK: Roessler & Hasselacher Chemical Co., Shipley Construction & Supply Co.
NORFOLK: Nottingham & Wrenn Co.
OKLAHOMA CITY: O. K. Transfer & Storage Co.
PITTSBURGH: Pennsylvania Transfer Co.
PROVIDENCE: Rhode Island Warehouse Co.
ROCHESTER: Shipley Construction & Supply Co.
SALT LAKE CITY: Utah Soap Co.
ST. LOUIS: Pilsbry-Becker Engineering & Supply Co.
ST. PAUL: R. B. Whitacre & Co.
SAN ANTONIO: Oriental Oil Co.
SAN FRANCISCO: United Iron Works.
SAVANNAH: Benton Transfer Co.
SPOKANE: United Iron Works.
SEATTLE: United Iron Works.
TOLEDO: Moreton Truck & Storage Co.
WASHINGTON: Littlefield, Alvord & Co.

son is there, other than the wholesome condition of the goods, to deny such extension when desired by the owner? Surely the food commissioner will not be capable of judging the exact time when public interests are best served by throwing food products upon the market.

The provisions for placarding cold storage goods at retail and requiring announcements by hotels, boarding houses or dining cars, when cold stored goods are used, sound fair, but we believe they are impractical. How are these purveyors to consumers to know in all cases that the goods they buy are from cold storage? Many unbranded storage goods will, of course, be sold in Illinois from other States where branding is not required. The provision prohibiting the re-storage of foods removed from the refrigerators for sale is wisely limited to such as are placed on the market for sale to consumers.

Warehouses are compelled to make monthly reports of holdings to the food commissioner, and these are to be open to public inspection—a provision which we believe would do more real good if operative in all States, than all the other provisions together.

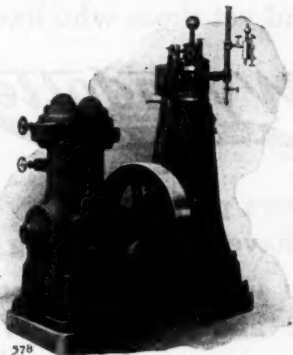
This measure, with its marked differences from similar enactments in other States, again emphasizes the evil of sectional regulation and restriction of industries whose field and scope are national.

BEEF PRODUCERS FEAR FREE MEATS.

Dressed beef concerns are showing anxiety over the manner in which the corn belt feeders are tiring of cattle, says James E. Poole, the Chicago livestock market expert. The character of the run is rapidly changing. Ten days ago it carried a profusion of thick 1,400@1,500-lb. bullocks, but this week 950@1,100-lb. cattle are looming up.

Fear of what free admission of Argentine and Australian beef will do to prices of domestic product is prompting growers to get rid of everything fit for beef, and owing to abundance of feed everything got fat this year. Ripe cattle come to market because they have no other logical destination, but when 1,000-lb. stuff is cut loose apprehension of disaster is the only assignable cause. The grower hears that South America and Argentina are full of cheap cattle and concludes to cash before the threatened avalanche occurs. Meanwhile Argentine cattle values are advancing rapidly and it is doubtful if free beef will cause any serious depreciation in the value of domestic product.

WATCH PAGE 48 FOR BARGAINS



YORK ENCLOSED VERTICAL SINGLE-ACTING REFRIGERATING MACHINES

are designed for service. They are self-contained, with all parts interchangeable. Have Die Forged Crank Shafts ground to gauge, with Die Cast Bearings. Oil Enclosed Crank Cases. Ground Pistons and Rings. Engine has enclosed frame with watershed partition and automatic force feed lubrication.

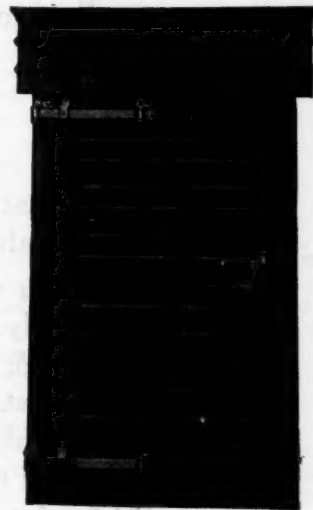
Each Machine is put in operation on our testing blocks and rigidly inspected before shipment. These Machines need but little attention, and do not require a skilled Operator.

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Sample Door and Frame COMPLETE

We will forward it to size required. If it is not satisfactory from every standpoint to YOU in style, workmanship, efficiency and plan, it is YOUR PROPERTY WITHOUT CHARGE or any obligation to us whatever.

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SOME of the very hardest tasks of cleaning are met with in the Meat Shop and around the Packing Houses, and yet those who have tried



agree that it masters perfectly every need a butcher or meat dealer may have for a cleaning material.

You will find where ordinary soap powders prove absolutely useless and wasteful, Wyandotte Sanitary Cleaner & Cleanser cleans quickly and inexpensively. A single test for Wyandotte Sanitary Cleaner & Cleanser is to sprinkle a handful or so over some greasy spot on the floor and allow it to remain over night. Flush the floor the next morning. The results of this single test are most surprising. Practically no work has been done and yet the floor is cleaned thoroughly and sanitarily.

Many other tests can be made to prove to your own satisfaction how superior and more economical Wyandotte Sanitary Cleaner & Cleanser is to the ordinary cleaner.



Ask your supply man for a keg or barrel and try it. If you are not satisfied that it meets all claims, no charge will be made for the trial.

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This Cleaner has been awarded the highest prize wherever exhibited

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Improve—Pork at New High Levels —Demand Continues—Hog Movement Liberal—Packing Large—Product Well Taken—Plans for Beef Importation.

The tendency of the hog product market has been upward again, and new high levels were made on some deliveries, particularly in pork. The tendency of values continues upward, and the situation seems to be one giving confidence to holders. The movement of hogs to market is not checking the advance, as the movement is thought to be partly due to apprehension of cholera. This, it is thought, will result in farmers selling and getting rid of their hogs, in order to avoid the losses of last year, and thus reduce the supplies available for market later on.

Under ordinary circumstances the movement of hogs the past week would have been quite depressing. The receipts at the six leading points were just about 100,000 hogs in excess of last year. Packing was heavy, and for the week ended June 7 was reported at 713,000 against 573,000 the previous week, and 555,000 last year. This sudden increase in movement brings the indicated total since March 1 up to 6,360,000, and for the first time this season the total is in excess of the season last year, when the total to date was 6,352,000.

With the increase in marketing, the weights are being watched with very great care. Notwithstanding the fear of hog cholera, the average weights at Chicago for the past week was 244 pounds, compared with 233 pounds for the same week last year, and 287 pounds two years ago. This does not show that the anxiety as to hog cholera has resulted in sending hogs to market, as yet, in immature condition. It is understood that hog cholera is reported to a small extent in Ohio, Indiana, Iowa, Missouri, Kansas and Nebraska. These are six important States, and unless the trouble can be checked the situation may become serious. Last year, it will be remembered, the losses were ex-

tremely heavy, amounting to 6,738,283 out of the total number of hogs in the country; the number, as reported in January, was 61,178,000, so that the losses were more than 10 per cent. The greater portion of these losses were from hog cholera, and reflect the possibilities of a serious development of the cholera.

If the heavy movement of hogs for the past week is the beginning of a heavy marketing by the country, as a result of normal conditions, then it is a situation which will have a serious influence on values, as soon as it is found that supplies become burdensome. If, on the other hand, the movement is stimulated to some extent by the apprehension of cholera, the results may be very different, as the trade will be likely to take the supplies of product produced, and await the effect of the natural decrease there will be in the movement of hogs as the season advances. The situation is such that the movement will have to be watched with a great deal of care, and likewise the influence on the weights. A falling off in weights, more rapidly than usual, may be quite significant of the attitude of the country.

The development of the feed crop situation is being watched with a great deal of interest. The weather has been somewhat unfavorable, but the outlook is not considered unsatisfactory, to any great extent. Some replanting of corn is necessary; the condition of the hay and pasturage crops is quite good, and the report on oats showed an increase in acreage notwithstanding the trade belief that there would be a decrease in the area, owing to the larger acreage of winter wheat.

LARD.—The market is firm in tone, with trade quiet. Prices are held. City steam, 10¼@10½c.; Middle West, \$11.05@11.15; Western, \$11.30; refined, Continent, \$11.65; South American, \$12.35; Brazil, kegs, \$13.35; compound lard, 8½@8¾c.

PORK.—The persistent advance in Western values is giving a firm tone to the local mar-

ket, but the volume of business is moderate. Mess is quoted at \$22.25@22.75; clear, \$20.75@22; family, \$23.50@25.

BEEF.—The market continues quiet, with prices showing a little net recession for the week. Quoted: Family, \$22@23; mess, \$18@19; packet, \$20@21; extra Indian mess, \$30@31.

SEE PAGE 29 FOR LATER MARKETS.

EXPORTS OF HOG PRODUCTS.

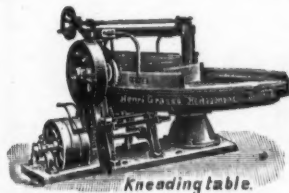
Exports of hog products from New York reported up to Wednesday, June 11, 1913:

BACON.—Antwerp, Belgium, 181,500 lbs.; Bremen, Germany, 5,096 lbs.; Colon, Panama, 5,279 lbs.; Gibraltar, Spain, 148,363 lbs.; Genoa, Italy, 128,179 lbs.; Glasgow, Scotland, 180,995 lbs.; Hamilton, W. I., 1,571 lbs.; Havana, Cuba, 41,555 lbs.; Liverpool, England, 1,088,234 lbs.; London, England, 3,023 lbs.; Matanzas, Cuba, 13,326 lbs.; Naples, Italy, 10,157 lbs.; Preston, England, 6,016 lbs.; Rio Janeiro, Brazil, 24,700 lbs.; Santiago, Cuba, 18,511 lbs.; St. Johns, N. F., 7,409 lbs.; Tampico, Mexico, 3,253 lbs.; Vera Cruz, Mexico, 4,356 lbs.; Venice, Italy, 5,138 lbs.

HAM.—Antwerp, Belgium, 216,750 lbs.; Bristol, England, 11,200 lbs.; Cayenne, French Guiana, 6,508 lbs.; Colon, Panama, 13,350 lbs.; Demerara, Br. Guiana, 4,854 lbs.; Glasgow, Scotland, 334,105 lbs.; Hamilton, W. I., 1,928 lbs.; Havana, Cuba, 12,212 lbs.; Iquitos, Peru, 724 lbs.; Kingston, W. I., 793 lbs.; La Guaira, Venezuela, 12,067 lbs.; Liverpool, England, 726,481 lbs.; London, England, 10,300 lbs.; Matanzas, Cuba, 13,285 lbs.; Paramaribo, Dutch Guiana, 1,271 lbs.; Port au Prince, W. I., 3,382 lbs.; Preston, England, 773 lbs.; Port Limon, C. R., 1,562 lbs.; Santiago, Cuba, 13,631 lbs.; St. Johns, N. F., 485 lbs.; Southampton, England, 89,272 lbs.; Tampico, Mexico, 993 lbs.; Trinidad, W. I., 855 lbs.; Vera Cruz, Mexico, 11,121 lbs.

LARD.—Antwerp, Belgium, 586,499 lbs.; Amsterdam, Holland, 9,000 lbs.; Barbados,

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W. I., 4,015 lbs.; Bremen, Germany, 146,008 lbs.; Brindisi, Italy, 7,600 lbs.; Bristol, England, 114,012 lbs.; Cuenca, Colombia, 3,040 lbs.; Colon, Panama, 30,500 lbs.; Cagliari, Sardinia, 2,750 lbs.; Curacao, Leeward Islands, 5,252 lbs.; Catania, Sicily, 16,050 lbs.; Cartagena, Venezuela, 5,614 lbs.; Cayenne, French Guiana, 10,700 lbs.; Dantzig, Germany, 154,048 lbs.; Glasgow, Scotland, 129,196 lbs.; Guayaquil, Ecuador, 18,500 lbs.; Genoa, Italy, 26,070 lbs.; Havana, Cuba, 70,358 lbs.; Hamburg, Germany, 2,292,425 lbs.; Hamilton, W. I., 3,649 lbs.; Iquique, Chile, 14,446 lbs.; Iquitos, Peru, 79,212 lbs.; Kingston, W. I., 3,068 lbs.; Leith, Scotland, 37,900 lbs.; La Guaira, Venezuela, 7,380 lbs.; Liverpool, England, 480,415 lbs.; London, England, 230,840 lbs.; Messina, Sicily, 2,800 lbs.; Malta, Island of, 2,800 lbs.; Montevideo, Uruguay, 3,080 lbs.; Matanzas, Cuba, 21,978 lbs.; Manchester, England, 248,961 lbs.; Naples, Italy, 27,800 lbs.; Newcastle, England, 3,550 lbs.; Paramaribo, Dutch Guiana, 3,200 lbs.; Port Limon, C. R., 1,945 lbs.; Port au Prince, W. I., 67,284 lbs.; Palermo, Sicily, 15,350 lbs.; Preston, England, 2,700 lbs.; Rotterdam, Holland, 636,974 lbs.; Rio Janeiro, Brazil, 5,300 lbs.; St. Johns, N. F., 31,227 lbs.; Santiago, Cuba, 1,619 lbs.; Santa Marta, Colombia, 30,900 lbs.; Stettin, Germany, 343,656 lbs.; Southampton, England, 334,250 lbs.; Savanilla, Colombia, 40,400 lbs.; Trieste, Austria, 30,252 lbs.; Tumaco, Colombia, 10,609 lbs.; Vera Cruz, Mexico, 22,396 lbs.

LARD OIL.—Hamburg, Germany, 75 bbls.; Havre, France, 10 bbls.; Mazatlan, Mexico, 250 gals.

PORK.—Antwerp, Belgium, 10 bbls.; Barbados, W. I., 121 bbls.; Cardiff, England, 45 bbls.; Colon, Panama, 51 bbls.; Demerara, Br. Guiana, 20 tes.; Hamilton, W. I., 3½ bbls.; Havana, Cuba, 25 tes.; Hamburg, Germany, 195 bbls.; Kingston, W. I., 82 bbls.; Liverpool, England, 15 bbls.; London, England, 40 bbls.; Paramaribo, Dutch Guiana, 389 bbls.; Port au Prince, W. I., 77 bbls.; Rotterdam, Holland, 25 bbls.; St. Johns, N. F., 348 bbls.; Santiago, Cuba, 26 pa.

SAUSAGE.—Catania, Sicily, 25 bx.; Glasgow, Scotland, 50 pa.; Gibraltar, Spain, 165 bx.; Havre, France, 202 Lx.; Liverpool, England, 7 pa.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, June 11, 1913:

BEEF.—Amsterdam, Holland, 25 bbls.; Antwerp, Belgium, 34 bbls.; Barbados, W. I., 147 bbls.; Bremen, Germany, 35 bbls.; Curacao, Leeward Islands, 10½ bbls.; Colon, Panama, 12 bbls.; Demerara, Br. Guiana, 67½ bbls.; Glasgow, Scotland, 49 tes.; Hamburg, Germany, 100 bbls.; Havre, France, 15 bbls.; Kingston, W. I., 43 bbls.; Lagos, Spain, 50 bbls.; Liverpool, England, 105 tes., 40 bbls.; Paramaribo, Dutch Guiana, 512 bbls.; Port au Prince, W. I., 9 bbls.; Port Limon, C. R., 40 bbls.; St. Johns, N. F., 527 bbls.; Trinidad, W. I., 12 bbls.; Trieste, Austria, 10 bbls.

FRESH MEAT.—Colon, Panama, 35,053 lbs.; Hamilton, W. I., 1,285 lbs.; Liverpool, England, 79,195 lbs.

OLEO OIL.—Antwerp, Belgium, 255 tes.; Bremen, Germany, 60 tes.; Barbados, W. I., 8 tes.; Constantinople, Turkey, 240 tes.; Fiume, Austria, 50 tes.; Hamburg, Germany, 325 tes.; Havana, Cuba, 11 tes.; London, England, 140 tes.; Liverpool, England, 145 tes.; Malta, Island of, 30 tes.; Piraeus, Greece, 5 tes.; Rotterdam, Holland, 3,660 lbs.; Smyrna, Turkey, 25 tes.

From Baltimore to Hamburg, Germany, 300 tes.; to Rotterdam, Holland, 2,381 tes.

OLEOMARGARINE.—Barbados, W. I., 5,000 lbs.; Curacao, Leeward Islands, 1,710 lbs.; Colon, Panama, 21,138 lbs.; Hamilton, W. I., 1,410 lbs.; Havana, Cuba, 988 lbs.; Kingston, W. I., 11,420 lbs.; Port Barrios, C. A., 1,300 lbs.; Port Antonio, W. I., 6,300 lbs.; Port au Prince, W. I., 3,000 lbs.; Savanilla, Colombia, 1,800 lbs.

TALLOW.—Cucuta, Colombia, 6,065 lbs.; Cartagena, Venezuela, 4,056 lbs.; Genoa, Italy, 8,787 lbs.; Iquitos, Peru, 16,355 lbs.; Liverpool, England, 6,392 lbs.; London, England, 118,279 lbs.; Rotterdam, Holland, 64,760 lbs.; Santa Marta, Colombia, 5,264 lbs.; Trieste, Austria, 21,926 lbs.

TALLOW SCRAP.—Antwerp, Belgium, 6,930 lbs.

TONGUE.—Liverpool, England, 50 pa., 15 bbls.

CANNED MEAT.—Bristol, England, 50 cs.; Buenos Aires, A. R., 400 cs.; Cayenne, French

Guiana, 137 cs.; Colon, Panama, 103 cs., 362 pa.; Cartagena, Venezuela, 12 cs.; Cardiff, Wales, 100 cs.; Glasgow, Scotland, 636 cs.; Havana, Cuba, 5 cs.; Iquitos, Peru, 218 cs.; Kingston, W. I., 56 cs.; La Guaira, Venezuela, 39 cs.; Liverpool, England, 175 cs.; London, England, 893 cs.; Manchester, England, 596 cs.; Paramaribo, Dutch Guiana, 153 pa.; Tampico, Mexico, 45 pa.

FOREIGN COMMERCIAL EXCHANGE.

New York, June 13.—Foreign commercial exchange rates were quoted today as follows:

London—		
Bankers' 60 days	4.8655	@4.8665
Demand sterling	4.8655	@4.8660
Commercial, sight		@4.86%
Paris—		
Commercial, 90 days	5.25	@5.25+1-32
Commercial, 60 days	5.23½	-1-32 @5.23½
Commercial, sight	5.19½	-1-16 @5.20
Berlin—		
Commercial, 60 days	94	@ 94 1-16
Commercial, sight		@ 93½
Antwerp—		
Commercial, 60 days		@5.20%
Commercial, sight		@5.22%
Amsterdam—		
Commercial, 60 days	39½	@ 39 11-16
Commercial, sight		@ 40+1-32

ICE-HANDLING EQUIPMENT.

A gig ice elevating and lowering machine with flat-face friction hoist has been purchased by the Boston Arena Company, Boston, Mass. Gifford-Wood Company, Boston, furnished the equipment.

Gifford-Wood Company, Chicago, has supplied the National Poultry & Egg Company, of Atchison, Kan., with one portable hand hoist for handling manufactured ice.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending June 7, 1913, with comparative tables:

To—	PORK, BBLs.		
	Week ending June 7, 1913.	Week ending June 8, 1912.	From Nov. 1, '12, to June 7, 1913.
United Kingdom..	284	85	11,978
Continent	117	161	8,407
So. & Cen. Am.	725	341	18,516
West Indies	1,097	846	35,398
Br. No. Am. Col.	475	187	9,444
Other countries ..		9	47
Total	2,701	1,599	78,790

MEATS, LBS.			
United Kingdom..	4,808,744	4,205,175	178,087,040
Continent	588,750	581,150	27,212,950
So. & Cen. Am.	10,400	108,675	3,568,875
West Indies	208,100	837,525	7,048,854
Br. No. Am. Col.	8,400		35,475
Other countries ..		55,000	2,028,525
Total	5,628,394	5,232,825	218,001,319

LARD, LBS.			
United Kingdom..	4,399,900	3,904,670	168,564,670
Continent	4,247,150	5,554,360	150,701,532
So. & Cen. Am.	206,430	547,200	17,498,908
West Indies	411,350	701,500	25,259,174
Br. No. Am. Col.	2,400	680	605,802
Other countries ..	28,950	34,000	482,208
Total	9,294,580	10,743,010	364,112,293

RECAPITULATION OF THE WEEK'S EXPORTS.			
	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,907	2,533,150	3,513,430
Boston	159	882,244	488,400
Philadelphia	25		180,000
Baltimore		610	1,187,750
New Orleans		20,000	685,000
Galveston		2,026,000	3,214,000
Mobile			30,000
Total week	2,701	5,628,394	9,294,580
Previous week ..	1,606	5,821,875	12,194,549
Two weeks ago ..	2,267	7,704,300	9,597,263
Cor. week last y'r	1,599	5,232,825	10,743,010

COMPARATIVE SUMMARY OF EXPORTS.			
	From Nov. 1, '12, to June 7, '13.	Same time last year.	Decrease.
Pork, lbs.	15,758,000	16,898,600	1,140,600
Meats, lbs.	218,001,319	245,978,742	27,977,423
Lard, lbs.	364,112,293	389,102,748	24,990,455

OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per Ton.	Per Ton.	Per 100 lbs.
Beef, per tierce	20/	22/6	@22c.
Oil Cake	14c.	16c.	@24c.
Bacon	20/	22/6	@32c.
Lard, tierces	20/	22/6	@32c.
Cheese	25/	30/	@50c.
Canned meats	20/	22/6	@32c.
Butter	30/	30/	@50c.
Tallow	20/	22/6	@32c.
Pork, per barrel	20/	22/6	@32c.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, June 5, 1913, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil Cake. Bags.	Cottonseed Oil. Bbls.	Bacon and Butter. Boxes.	Hams. Boxes.	Tallow. Pkgs.	Beef. Pkgs.	Pork. Bbls.	Tcs. and Pkgs.	Lard.
Carmania, Liverpool		600		1011		100		722	750
Cedric, Liverpool	2680			1684		165		248	825
Mimnewaska, London				22			40	35	3620
Majestic, Southampton						5			350
St. Paul, Southampton				508				300	1300
Westlands, Manchester								305	130
Chicago City, Bristol				4		50			2150
Cameronia, Glasgow				896		46			200
Toronto, Hull				435		10		948	5365
Kaiserin Aug. Viet., Hamburg ..						100	40	1640	6463
President Grant, Hamburg				15		49	70	2262	3600
Potsdam, Rotterdam	11211	100		25				565	6875
Lord Erne, Rotterdam	1340				140				
Uranium, Rotterdam	3231						40	900	
Lapland, Antwerp	2100			800			44	205	9800
Kronprinz Wilhelm, Bremen						100			
Friedrich der Grosse, Bremen		75				10			
Hellig Olav, Baltic				100		75	25	295	2070
Earl of Forfar, Dunkirk	2009				30				
Rochambeau, Havre		600							
Madonna, Marseilles	250	150							
Moltke, Mediterranean				460				10	605
Total	22821	1525		5960	179	710	219	7575	45003

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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The undertone in the tallow market seems to be slightly easier, with practically the same conditions dominating, as reported during the last several weeks. Those who are in need of stuff take only limited quantities at a time, and are encouraged in this policy by the ability to secure tallow at small concessions. Offerings have not been pressed, and this makes the decline rather slow. Inquiry for the higher grades of tallow is perhaps the most pronounced, but even here buyers are extremely cautious. Home trade has been quiet, during the week. Further reports of England inquiring for special tallow were received, and a little business was again put through, but it is exceedingly difficult to supply English consumers with the quantities they desire. On the whole export sales are very limited. The London auction sale was devoid of feature. There were 1,210 casks offered for sale, of which 679 were sold at quotations unchanged from the previous week. Much is still heard of the disturbed financial and political conditions, in this country and in Europe. These factors tended to further increase the caution of buyers. Last sales of prime city tallow were 6c., and specials at 6½c., with more to be obtained at these quotations.

OLEO-STEARINE.—A further easing in values has occurred. Light sales have been reported at 8½c. Buying by compound lard makers is light at this time, and leather concerns are not much interested.

SEE PAGE 30 FOR LATER MARKETS.

NEATSFOOT OIL.—Prices are very steady, but trade is small. Crude stocks are firm at the West, and sparingly offered. Quotations: For 20 cold test, 97c. @ \$1; 30 do., 88c.; 40 do., water white, 81c. @ 83c.; prime, 64c.; low grade off yellow, 60c.

GREASE.—The tone of the market is a little better, but trade is slow and there is very little energy to the demand. Quotations are nominal, as follows: Yellow, 5c. @ 5½c.; bone, 5½c. @ 5¾c.; house, 5½c. @ 5¾c.

OLEO OIL.—The market this week has been quiet, but the tone is steady. Demand is rather moderate, and buyers are disposed to be conservative. Extras are quoted at New York at 11c., and 63 florins in Rotterdam.

COCONUT OIL.—The market shows continued firmness, with a fair business abroad. Copra is firm and well held. Local trade in oil is quiet. Quotations: Cochin, 11½c. @ 12c.; arrival, 11c. @ 11½c.; Ceylon, 10¼c. @ 10½c.; shipments, 9½c. @ 10½c.

CORN OIL.—The market has been steady, but with a rather limited trade during the past week. Prices are quoted at \$5.70 @ 5.80 in car lots.

SOYA BEAN OIL.—The market is still nominal, with prices held as previously quoted. Spot is quoted at 6c. @ 6½c., while shipment oil is 6c.

PALM OIL.—The market shows firmness, with a fair demand. Some large arrivals abroad have been well taken up, and with the approach of the rainy season offerings for shipment are not pressed on the market. Prime red spot, 6½c.; do., to arrive, 6½c. @ 6¾c.; Lagos, spot, 7¼c. @ 7½c.; to arrive, 7c.; palm, kernel, 10c. @ 10¼c.; shipment, 9½c.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)
New York, June 11.—Latest market quotations on chemicals and soapmakers' supplies are as follows: 74 or 76 per cent. caustic soda, \$1.60 to \$1.75, basis 90 per cent.; 60 per cent. caustic soda, \$1.90 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2½c. to 2¾c. per lb.; 58 per cent. soda ash, 80 to 90c. per 100 lbs., basis 48 per cent.; 48 per cent. carbonate soda ash, 95c. per 100 lbs.; talc, 1¼c. to 1½c. per lb.; silic, \$15 to \$20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; silicate soda, 90c. per 100 lbs.; chloride of lime in casks, 1½c., and in bbls., 2c. per lb.; carbonate of potash, 4 to 4½c. per lb.; electrolytic caustic potash, 90 to 92 per cent., at 4¼c. to 5c. per lb.

Prime palm oil in casks, 6¾c. per lb.; genuine Lagos palm oil in casks, 7¼c. per lb.; clarified palm oil in bbls., 7½c. per lb.; palm kernel oil in casks 10 to 10¼c. per lb.; green olive oil, 78c. per gal.; yellow olive oil, 87½c. to 90c. per gal.; green olive oil foots, 7½c. to 7¾c. per lb.; peanut oil, 65 to 75c. per gal.; Ceylon coconut oil, 10½c. to 10¾c. per lb.; Cochin coconut oil, 11½c. to 11¾c. per lb.; cottonseed oil, 7.40 to 7.50c. per lb.; corn oil, 5.70 to 5.80c. per lb.; Soya bean oil, 6 to 6¼c. per lb.

Prime city tallow, 6½c. per lb.; oleo stearine, 9 to 9¼c. per lb.; house grease, 5¼c. to 6c. per lb.; brown grease, 5¼c. to 5½c. per lb.; yellow packer's grease, 5½c. to 5¾c. per lb.

LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending June 7, 1913, are reported by Williams & Terhune as follows:

Port.	Cattle.	Sheep.	Beef.
From New York	540	—	—
From Boston	200	—	—
From Philadelphia	—	—	—
From Baltimore	—	—	—
From Montreal	—	—	—
Total	740	—	—
Total last week	993	—	—

CHICAGO FERTILIZER MARKETS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, June 11.—The market continues quiet on all fertilizer materials, but producers are fairly firm in their views for prompt shipment at \$2.47½ and 10c. for tankage, and \$2.67½ @ 2.70 for blood. Some little business has been done during the week on this basis, and it is possible that some producers might be willing to shade the price 2½c. a unit on fair-sized lots for July or August shipment, though they are not inclined to offer their output ahead except at current prices.

A number of the larger producers claim to be well sold up on their production, and are not willing to sell at prices quoted above, claiming that they prefer to hold their stock for the fall and winter delivery, when they expect to get considerably better prices all around. The producers of lower grade ammoniates are holding their products firmly and showing no disposition to sell ahead, except at a fair premium for the later deliveries. (Complete quotations will be found on page 37.)

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, June 11.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose:

Regular Hams—Green, 8 @ 10 lbs. ave., 16c.; 10 @ 12 lbs. ave., 15½c.; 12 @ 14 lbs. ave., 15¼c.; 14 @ 16 lbs. ave., 15c.; 18 @ 20 lbs. ave., 15c. Sweet pickled, 8 @ 10 lbs. ave., 15½c.; 10 @ 12 lbs. ave., 15½c.; 12 @ 14 lbs. ave., 15¼c. @ 15½c.; 14 @ 16 lbs. ave., 15c.; 18 @ 20 lbs. ave., 15¼c. @ 15½c.

Skinned Hams—Green, 14 @ 16 lbs. ave., 16¼c.; 16 @ 18 lbs. ave., 16½c. @ 16¼c.; 18 @ 20 lbs. ave., 16½c. @ 16¼c.; 22 @ 24 lbs. ave., 15½c. Sweet pickled, 14 @ 16 lbs. ave., 16 @ 16¼c.; 16 @ 18 lbs. ave., 16 @ 16½c.; 18 @ 20 lbs. ave., 16 @ 16¼c.; 22 @ 24 lbs. ave., 15½c.

New York Shoulders—Green, 10 @ 12 lbs. ave., 11½c. Sweet pickled, 10 @ 12 lbs. ave., 11¼c. @ 11½c.

Picnic Hams—Green, 5 @ 6 lbs. ave., 10½c. @ 11c.; 6 @ 8 lbs. ave., 10½c. @ 10¼c.; 8 @ 10 lbs. ave., 10½c. @ 10¼c.; 10 @ 12 lbs. ave., 10 @ 10½c. Sweet pickled, 5 @ 6 lbs. ave., 11 @ 11½c.; 6 @ 8 lbs. ave., 10½c. @ 10¼c.; 8 @ 10 lbs. ave., 10 @ 10½c.; 10 @ 12 lbs. ave., 9¾c. @ 9½c.

Clear Bellies—Green, 6 @ 8 lbs. ave., 19 @ 20c.; 8 @ 10 lbs. ave., 17¼c. @ 17½c.; 10 @ 12 lbs. ave., 15¾c. @ 16c.; 12 @ 14 lbs. ave., 15 @ 15¼c. Sweet pickled, 6 @ 8 lbs. ave., 18¼c. @ 18½c.; 8 @ 10 lbs. ave., 17½c. @ 17¼c.; 10 @ 12 lbs. ave., 15¼c. @ 15½c.; 12 @ 14 lbs. ave., 14 @ 14¼c.

Green Olive Oil Foots

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COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, June 13.—Market dull. Quotations: Choice summer white oil, 75½ marks; butter oil, 75¼ marks; summer yellow, 70 marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, June 13.—Market dull. Quotations: Summer yellow, 41 florins; choice summer white, 45 florins, and butter oil, 44½ florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, June 13.—Market dull. Quotations: Summer yellow, 84½ francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, June 13.—Market dull. Quotations: Prime summer yellow, 83 francs; prime winter yellow, 86 francs; choice summer white oil, 88½ francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, June 13.—Market easy. Quotations: Prime summer yellow, 34¼s.; summer yellow, 33s.

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., June 12.—Spot crude cottonseed oil nominally, 46c.; stocks absolutely exhausted; no trading. New crop meal, \$27@28, Atlanta. Hulls scarce and in light demand at \$15 Atlanta loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., June 12.—Prime crude cottonseed oil, 47½c. for Valley; nothing offering in Texas; stocks light, demand active; refined oil scarce, both edible and non-edible. Meal and hulls unchanged.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., June 12.—Cottonseed oil market firm; prime crude, 47½c. Prime 8 per cent. meal nominally, \$28.75 per short ton. Hulls firm at \$9.00@9.50 loose.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspergren & Co.)

New York, June 11.—We stated in our last review that the consuming demand was improving and that we looked for higher prices. From the closing prices of May 21 the market scored almost daily advances on buying for consumers, refiners and "short" accounts, and the advance was not checked until June 2, when the following high prices were established: July, \$7.26; August, \$7.32; September, \$7.33; October, \$6.97; November, \$6.51, and December, \$6.44. At the high levels heavy "long" liquidation came out on the market, together with as heavy "short" selling. This late selling was probably due more or less to the demoralized condition of the stock market and brought about reactions of some 10 to 14 points before the buying power again became heavy enough to absorb all offerings.

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As stated, the consuming trade during the past interval has been good, in fact, buyers are finding it difficult to secure the actual oil at anywhere near New York market quotations. Stocks of oil in refiners' hands are extremely light, and it is only being passed out in limited quantities to the trade and at fancy prices.

The heavy "long" liquidation during the past interval has put the market in a much healthier position, as the oil passed principally into the hands of refining interests and will not come out on the market again. The heavy "short" selling has made the technical position of the market stronger, and the latter sellers will probably find shortly that stocks cannot be converted into oil when delivery day comes around. We look for higher prices during the coming week.

	Closing prices		High.		Low.		Closing prices	
	May 21.		June 11.		June 11.		June 11.	
July	7.04 b.	7.05 a.	7.26	7.04	7.09 b.	7.20 a.	7.26 b.	7.26 a.
Aug.	7.10 b.	7.11 a.	7.32	7.11	7.25 b.	7.26 a.	7.26 b.	7.26 a.
Sept.	7.11 b.	7.12 a.	7.33	7.13	7.26 b.	7.27 a.	7.26 b.	7.27 a.
Oct.	6.81 b.	6.83 a.	6.97	6.84	6.89 b.	6.90 a.	6.89 b.	6.90 a.
Nov.	6.40 b.	6.46 a.	6.51	6.37	6.40 b.	6.41 a.	6.40 b.	6.41 a.
Dec.	6.31 b.	6.38 a.	6.44	6.31	6.31 b.	6.32 a.	6.31 b.	6.32 a.

SOYA BEAN AND CAKE.

A trade of considerable importance is now being created in Hamburg, Germany, in soya beans and products, but the official statistics on this point are not full. The market is due mostly to foreign trade, tributary to Hamburg. As a matter of fact, in Germany cattle are mostly kept in stables, and as they have very little outdoor exercise, they are apt to have digestive ailments if overfed on soya-bean cake. In Denmark, on the contrary, where the cattle are mostly driven out to pasture, the demand for this kind of feed is being increased to an important extent.

Dealers claim that the cake made by simply pressing contains 46 per cent. to 48 per

cent. protein and fat, while that produced by naphtha extraction contains but 44 per cent., only 1 per cent. to 2 per cent. of which is oil. The cake made by pressing appears on the market in the form of coarse grains; the extraction cake looks like flour.

Last year a Hamburg firm shipped a cargo of beans to Houston, Tex., for planting. The purchasers claim that the results were excellent. In England the beans are used in the preparation of sauces, and in Hamburg a company is making a product to substitute for coffee or to be mixed with cacao. For this purpose the beans are parched and ground. It is not believed, however, that this project has met with any great success.

All contracts for this material are made in accordance with the rules of the oil association of London. These rules contain 13 long articles and require, among other things, that all the differences that cannot be decided under these rules are to be submitted to London arbitration.

COTTON OIL CONVENTIONS.

June 17 and 18.—National Expeller Cottonseed Crushers' Association, Oklahoma City.

June 21.—Oklahoma Cotton Seed Crushers' Association, Chicago, Ill.

June 23, 24 and 25.—Inter State Cotton Seed Crushers' Association, Hotel La Salle, Chicago, Ill.

July 1, 2 and 3.—South Carolina Cotton Seed Crushers' Association, Asheville, N. C.

July 10 and 11.—Alabama Cotton Seed Crushers' Association, Pensacola, Fla.

July 15 and 16.—Mississippi Cotton Seed Crushers' Association, Gulfport, Miss.

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Market Firm—Prices Failed to Move Decidedly—Demoralized Financial Markets Affect Sentiment—General Cautiousness Noted—Oil Well Held.

Practically no tendency was manifest in the cotton oil market during this last week until Thursday, when there was a general advance. Trading at all times was laboring under restrictive influences. Speculation was inert, and the disposition on the part of consumers was to take only current requirements. These features were not surprising, as there was little incentive for acting otherwise. Perhaps there is too much attention being given to conditions in Wall Street, but its effect on sentiment is not to be mistaken. In the meantime prices have not receded any, and this best reflects light supplies remaining to be sold, or else absolute control of available oil.

Refiners have been frequently mentioned as continuing their buying of the near months in the local future market. It was evident, however, that this demand was in comparatively small volume. The situation does not seem to have changed, and as small orders are received from consumers, it is necessary to undo hedges. This is generally brought about by buying the July delivery. Old crop months are at a very fair premium over the

new crop options, while there is a small premium being paid for spot oil. These price differences afford another excuse for the hand to mouth policy pursued by users of cotton oil.

Practically the entire inquiry at present emanates from edible sources. In this respect the quantity being used in the manufac-

who are inclined to anticipate developments. Of course this keeps the underlying situation healthy, and would seemingly suggest that there will be few protracted periods of dullness, even though the procrastinating tendency of oil users will be continued.

Pure lard values hold up, and this results in considerable encouragement to the holders of cotton oil futures, and to the owners of actual oil. Moreover Western houses, although not trading actively in the market, are disposed to operate on the buying side whenever small depressions occur. This would suggest that there are no immediate expectations of a material decline in the pure lard market. Thus the prospects for a continued liberal consumption of compound lard are maintained, as the price of the substitute is still conducive to a fairly large distribution of it. Many are obsessed with the idea that before the end of 1913 hog receipts will increase, and there will be a readjustment of hog product values to a lower level, but naturally this cannot exert much influence during the fall. On the other hand, if a bad break should take place in the lard market, it would undoubtedly cause consumers of compound lard to act very conservatively.

There is very little pressure from the south at present. It has been shown that even with a very favorable start to the cot-

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INTER-STATE COTTON SEED
CRUSHERS' ASSOCIATION.

The dates are
June 23, 24 and 25.

Place: Hotel La Salle.

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ture of compound lard continues fair. Some makers of this product have advanced their prices, partly due to the state of trade, but also to the higher cost and difficulty in obtaining needed cotton oil. Other edible channels are frequently heard from as taking oil, but the character of the buying clearly shows that there are very few in the trade

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ton crop over most of the belt, few are inclined to hedge their prospective oil crush. Unpleasant and unprofitable experiences a few seasons ago have made Southerners reluctant in attempting to gauge the future. In many quarters the belief prevails that while continued favorable cotton crop prospects will have a sentimental effect on consumers of oil, and will produce spasmodic and sporadic selling by the South, hedging will not be general until seed values are ascertained, and until very fair ideas are received as to the probable cotton crop and as to the state of trade. At least this was the stand taken by many of the crude mills last season, although quite a number had miscalculated the strength of the seed market. The result of the conservative and stubborn attitude of some Southern mills a year ago was best reflected in the spreading of liquidation of crude over a prolonged period, thus averting any pronounced selling movement and sudden, severe breaks in the market.

The week's development of the cotton crop has been normal according to experts. The most glowing advices are still received from the central and Western belt. A few parts of Texas are seemingly in need of more moisture, while there have been excessive rains in scattered parts of the east, but taken as a whole the outlook is regarded as quite encouraging. It is now claimed that the crop in some of the northwestern sections of the belt has more than made up for its lateness, so that an early movement of cotton is in prospect from these localities. Much will depend upon the weather conditions of the next six weeks, however, and the oil trade, recognizing the importance of the day to day changes at present, are giving considerable attention to the advices as received.

Closing prices, Saturday, June 7, 1913.—

Spot, \$7.20; June, \$7.21@7.24; July, \$7.16@7.18; August, \$7.22@7.24; September, \$7.23@7.25; October, \$6.89@6.90; November, \$6.36@6.43; December, \$6.30@6.34; January, \$6.32@6.34. Futures closed at 1 to 3 decline. Sales were: June, 100, \$7.22; July, 500, \$1.17; September, 700, \$7.26@7.24; October, 200, \$6.90. Total sales, 1,500 barrels. Good off, \$7@7.30; off, \$6.95@7.25; reddish off, \$6.80@7.25; winter, \$7.25; summer, \$7.45; prime crude S. E., nom.; prime crude, Valley, nom.; prime crude, Texas, nom.

Monday, June 9, 1913.—Spot, \$7.19; June, \$7.16@7.21; July, \$7.15@7.16; August, \$7.20@7.22; September, \$7.22@7.23; October, \$6.87@6.88; November, \$6.37@6.39; December, \$6.30@6.31; January, \$6.29@6.30. Futures closed at 1 advance to 5 decline. Sales were: June, 200, \$7.19; July, 4,800, \$7.18@7.14; August, 2,600, \$7.23@7.20; September, 2,700, \$7.25@7.21; October, 300, \$6.88@6.87; November, 500, \$6.39@6.37; January, 1,200, \$6.33@6.30. Total sales, 12,300 barrels. Good off, \$7@7.25; off, \$6.90@7.20; reddish off, \$6.75@7.20; winter, \$7.25; summer, \$7.45; prime crude S. E., nom.; prime crude, Valley, nom.; prime crude, Texas, nom.

Tuesday, June 10, 1913.—Spot, \$7.20@7.24; June, \$7.21@7.25; July, \$7.18@7.19; August, \$7.23@7.24; September, \$7.24@7.26; October, \$6.88@6.90; November, \$6.39@6.40; December, \$6.31@6.33; January, \$6.30@6.32. Futures closed at unchanged to 5 advance. Sales were: July, 2,500, \$7.18@7.15; August, 2,300, \$7.23@7.20; September, 100, \$7.22; October, 200, \$6.87; November, 1,000, \$6.41@6.39; December, 600, \$6.32@6.31; January, 800, \$6.31@6.30. Total sales, 7,500 barrels. Good off, \$7.13@7.30; off, \$7@7.30; reddish off, \$6.90@7.25; winter, \$7.35; summer, \$7.50; prime crude S. E., nom.; prime crude, Valley, nom.; prime crude, Texas, nom.

Wednesday, June 11, 1913. Spot, \$7.20@7.50; June, \$7.22@7.27; July, \$7.19@7.20; August, \$7.25@7.26; September, \$7.26@7.27; October, \$6.89@6.90; November, \$6.40@6.42; December, \$6.31@6.32; January, \$6.30@6.31.

Futures closed at unchanged to 2 advance. Sales were: June, 200, \$7.23; July, 8,400, \$7.22@7.18; August, 1,400, \$7.26@7.24; September, 2,100, \$7.28@7.26; October, 1,100, \$6.90@6.89; November, 100, \$6.42; December, 300, \$6.34@6.31; January, 200, \$6.30. Total sales, 13,800 barrels. Good off, \$7.05@7.27; off, \$7.05@7.27; reddish off, \$6.90@7.25; winter, \$7.35; summer, \$7.50; prime crude S. E., nom.; prime crude, Valley, nom.; prime crude, Texas, nom.

Thursday, June 12, 1913.—Spot, \$7.30@7.40; June, \$7.30@7.34; July, \$7.30@7.31; August, \$7.35@7.37; September, \$7.36@7.37; October, \$6.98@6.99; November, \$6.45@6.50; December, \$6.35@6.36; January, \$6.34@6.35. Futures closed 4 to 11 points advance. Sales were: July, 3,900, \$7.30@7.24; August, 8,200, \$7.36@7.29; September, 7,200, \$7.37@7.29; October, 400, \$6.96@6.91; November, 400, \$6.44; December, 600, \$6.35@6.34; January, 1,100, \$6.34@6.31. Total sales, 22,000 barrels. Good off, \$7.20@7.50; off, \$7.20@7.50; reddish off, \$7@7.50; winter, \$7.50; summer, \$7.55; prime crude S. E., nom.; prime crude, Valley, nom.; prime crude, Texas, nom.

SEE PAGE 39 FOR LATER MARKETS.

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OR DELIVERED ANYWHERE IN THIS COUNTRY OR EUROPE.**COTTONSEED OIL EXPORTS**

Exports of cottonseed oil reported for the week up to June 12, 1913; for the period since September 1, 1912, and for the same period last year, were as follows:

From New York.

Port.	For week.	Since Sept. 1, 1912.	Same period, 1911-1912.
Port.	Bbls.	Bbls.	Bbls.
Alesund, Norway	—	—	102
Aarhus, Denmark	—	—	25
Aberdeen, Scotland	—	—	453
Acajutla, Salvador	—	48	238
Accra, W. Africa	—	—	100
Addis, Africa	—	—	6
Adelaide, Australia	—	0	—
Alexandretta, Syria	—	—	18
Alexandria, Egypt	—	—	5,000
Algiers, Algeria	—	—	423
Algoa Bay, Africa	—	404	537
Amapola, Honduras	—	—	23
Amsterdam, Holland	—	—	658
Ancona, Italy	—	2,950	—
Antigua, W. I.	—	—	30
Antilla, W. I.	—	19	50
Antofagasta, Chile	—	—	35
Antwerp, Belgium	50	3,700	6,945
Arendal, Norway	—	—	108
Arica, Chile	—	234	17
Aucion, Paraguay	—	—	804
Auckland, N. Z.	—	55	4
Aux Cayes, Haiti	—	—	244
Asua, W. I.	—	—	409
Bahia, Brazil	—	—	172
Bahia Blanca, A. R.	—	894	—
Bahia, W. I.	343	3,145	671
Bar, Italy	—	—	161
Barranquilla, Colombia	—	5	435
Beira, Africa	—	4	24
Belrat, Syria	—	—	47
Belize, Br. Honduras	—	—	2,117
Bergen, Norway	—	—	100
Birkenhead, England	—	—	1,083
Bordeaux, France	—	—	760
Braila, Roumania	75	325	1,007
Bremen, Germany	—	100	50
Bristol, England	—	20,167	21,294
Buenos Aires, A. R.	—	—	9
Calabien, Cuba	—	—	405
Cairo, Egypt	—	—	24
Camaguey	—	—	5
Cape Haytian, Haiti	—	—	1,853
Cape Town, Africa	444	1,853	1,671
Cardenas, Cuba	—	55	14
Cartagena, Colombia	—	897	—
Canabianca, Venezuela	—	—	290
Cavela, P. I.	—	—	25
Cayenne, Fr. Guiana	—	1,430	558
Cera, Brazil	—	—	19
Christiania, Norway	—	1,530	5,068
Christiansund, Norway	—	—	100
Chienfuegos, Cuba	—	32	187
Ciudad Bolivar, Venezuela	—	13	6
Colon, Panama	21	2,068	2,004
Constantinople, Turkey	—	200	14,231
Constantia, Roumania	—	—	100
Copenhagen, Denmark	—	9,115	8,143
Corinto, Nicaragua	—	—	5
Cork, Ireland	—	—	400

Corral	—	—	207	Puerto, Mexico	—	230	150
Cristobal, Panama	—	—	321	Puerto Padre	—	130	—
Cucuta, Colombia	—	8	13	Puerto Plata, S. D.	—	18	621
Curacao, Leeward Islands	—	74	92	Punta Arenas, C. R.	—	—	460
Danzig, Germany	—	—	30	Ravenna, Italy	—	—	2,181
Dedeagatch, Turkey	—	—	1,740	Rio Janeiro, Brazil	—	4,008	8,622
Delagoa Bay, Africa	—	5	230	Rosario, A. R.	—	—	785
Demerara, Br. Guiana	130	2,415	2,201	Rotterdam, Holland	625	44,825	47,069
Dominica, W. I.	—	620	93	St. Croix, W. I.	—	—	5
Drontheim, Norway	—	—	210	St. Johns, N. F.	—	71	134
Dublin, Ireland	—	—	3,328	St. Kitts, W. I.	—	415	106
Dunedin, N. Z.	—	—	9	St. Marc, Haiti	—	8	—
Dunkirk, France	—	425	—	St. Thomas, W. I.	—	379	33
Falmouth, W. I.	—	31	—	Salonica, Turkey	—	—	4,685
Fiume, Austria	—	—	925	Sanchez, S. D.	114	1,079	36
Frederickshald, Norway	—	—	105	San Domingo, S. D.	—	314	1,674
Frementle, Australia	—	—	977	San Juan, P. R.	6	746	—
Galatz, Roumania	—	—	6,695	Santa Marta, Colombia	—	39	—
Gallipoli, Turkey	—	—	150	Santiago, Cuba	64	1,775	745
Genoa, Italy	759	41,183	29,879	Santiago, Chile	—	—	66
Gibraltar, Spain	—	—	150	Santos, Brazil	245	7,022	1,723
Glasgow, Scotland	200	4,505	5,459	Savanilla, Colombia	—	9	9
Gonaves, Haiti	—	—	4	Sekond, Africa	—	—	20
Gothenberg, Sweden	—	2,808	76	Serena, Chile	—	—	2,087
Grand Papo	—	—	77	Smyrna, Turkey	—	850	1,003
Grenada, W. I.	—	—	83	Stavanger, Norway	—	—	25
Guadeloupe, W. I.	—	736	1,920	Stettin, Germany	—	—	1,005
Guantanamo, Cuba	—	16	39	Stockholm, Sweden	—	—	677
Guaymas, Mexico	—	53	132	Surinam, Dutch Guiana	—	41	1,011
Hamburg, Germany	—	11,445	3,132	Sydney, Australia	—	770	4,136
Havana, Cuba	57	2,179	850	Tampico, Mexico	—	77	21
Havre, France	—	14,560	9,641	Tangiers, Morocco	—	—	150
Helsingborg, Sweden	—	—	100	Tonsberg, Norway	—	—	80
Helsingfors, Finland	—	—	40	Trebinz, Armenia	—	—	20
Hong Kong, China	—	12	75	Trieste, Austria	2,400	54,716	20,914
Horsens, Denmark	—	—	732	Trinidad, Island of	38	508	331
Hull, England	—	72	94	Tripoli, Tripoli	—	—	10
Iquique, Chile	—	—	4	Tumaco, Colombia	—	—	88
Jacmel, Haiti	—	—	4	Turks Island, W. I.	—	595	—
Jonestown, W. I.	88	2,904	4,038	Valparaiso, Chile	—	4,159	7,283
Kobe, Japan	—	—	145	Venice, Italy	25	37,554	58,238
Koenigsberg, Germany	—	—	2,950	Vera Cruz, Mexico	—	154	308
Kustendji, Roumania	—	—	68	Wellington, N. Z.	—	41	215
Lagos, Nigeria	—	—	22	Yokohama, Japan	—	—	16
La Guaira, Venezuela	—	7	22	Zanzibar, Zanzibar	—	—	47
La Libertad, Salvador	—	—	4				
La Plata, A. R.	—	450	101				
Las Palmas, A. R.	—	23	—				
La Union, Salvador	—	43	6				
Leghorn, Italy	—	7,201	—				
Leipzig, Germany	—	38	—				
Leith, Scotland	797	16,659	31,012				
Liverpool, England	—	—	8				
Loanda, Africa	—	—	—				
London, England	900	18,390	7,722				
Macoris, S. D.	—	377	601				
Malmö, Sweden	—	—	474				
Malta, Island of	—	—	2,962				
Manchester, England	—	11,190	6,400				
Manilla, P. I.	—	—	9				
Maracaibo, Venezuela	—	—	9				
Marselles, France	—	22,325	24,003				
Martinique, W. I.	—	1,163	4,141				
Matanzas, W. I.	—	331	72				
Melbourne, Australia	9	107	323				
Mersina, Turkey	—	—	71				
Monte Cristi, S. D.	—	927	—				
Montego Bay, W. I.	—	18	52				
Montevideo, Uruguay	589	6,608	9,157				
Moyaques	—	156	—				
Naples, Italy	—	2,075	6,880				
Newcastle, England	—	—	238				
Norrköping, Sweden	—	—	19				
Nuevitas, Cuba	—	—	1,026				
Oran, Algeria	—	—	6				
Panama, Panama	—	—	610				
Panderma, Asia	—	—	44				
Para, Brazil	2	11	—				
Paramaribo, Dutch Guiana	—	—	45				
Pasto, Colombia	—	—	7				
Patras, Greece	—	—	225				
Pernambuco, Brazil	—	—	19				
Piraeus, Greece	—	3,109	45				
Plantoula	—	3	5				
Ponce, P. R.	—	7	—				
Port Antonio, W. I.	8	373	94				
Port au Prince, W. I.	1	148	390				
Port Barrios, C. A.	—	14	59				
Port Limon, C. R.	—	427	599				
Port Natal, Africa	—	—	8				
Port of Spain, W. I.	—	—	11				
Port Said, Egypt	—	—	500				
Porto Cortes, Honduras	1	1	7				
Preston, England	—	—	25				
Progreso, Mexico	—	68	40				

From New Orleans.

Antwerp, Belgium	—	390	11,325
Belfast, Ireland	—	150	880
Bremen, Germany	—	110	1,240
Bristol, England	—	—	50
Buenos Aires, A. R.	—	2,415	—
Christiania, Norway	—	10,485	10,300
Colon, Panama	1	525	60
Copenhagen, Denmark	—	—	925
Dublin, Ireland	—	250	—
Genoa, Italy	—	375	889
Glasgow, Scotland	—	700	2,685
Gothenberg, Sweden	—	3,300	1,850
Hamburg, Germany	—	6,556	23,157
Havana, Cuba	—	3,968	2,122
Havre, France	—	850	3,915
Kingston, W. I.	—	85	100
Leghorn, Italy	—	25	—
Liverpool, England	850	2,970	23,887
London, England	—	425	14,068
Manchester, England	—	2,425	2,071
Marselles, France	—	1,260	5,800
Port Limon, C. R.	—	—	60
Progreso, Mexico	—	1,970	815
Rotterdam, Holland	—	77,047	188,050
Stavanger, Norway	—	945	1,040
Tampico, Mexico	—	40	850
Trieste, Austria	—	—	320
Vera Cruz, Mexico	—	1,118	1,406
Total	851	120,880	246,232

From Galveston.

Antwerp, Belgium	—	2,830
Bremen, Germany	—	1,367
Copenhagen, Denmark	—	450
Genoa, Italy	—	50
Hamburg, Germany	—	250
Havana, Cuba	—	130
Manchester, England	—	997
Manzanilla, Cuba	—	135
Rotterdam, Holland	—	5,342
Tampico, Mexico	—	800
Vera Cruz, Mexico	—	3,245
Total	—	10,909

STEARINEfor all purposes. Any
grade that you want.**EDIBLE AND INEDIBLE**

Write for samples and prices.

JOSLIN, SCHMIDT & CO.
3223 Spring Grove Ave.
CINCINNATI, O.

From Baltimore.

Antwerp, Belgium	—	2,200
Bremen, Germany	—	85
Bremerhaven, Germany	—	180
Christiania, Norway	825	—
Constanta, Roumania	—	80
Constantinople, Turkey	50	775
Gothenburg, Sweden	200	—
Hamburg, Germany	1,000	3,126
Havre, France	5,480	—
Liverpool, England	400	180
London, England	—	235
Malta, Island of	125	425
Rotterdam, Holland	6,550	855
Total	12,180	8,171

From Philadelphia.

Genoa, Italy	—	10
Hamburg, Germany	1,865	440
Liverpool, England	783	3,283
London, England	250	—
Rotterdam, Holland	—	485
Total	2,878	4,168

From Savannah.

Antwerp, Belgium	—	1,968
Bremen, Germany	—	102
Hamburg, Germany	604	9,777
Havre, France	—	5,706
Liverpool, England	—	25,897
London, England	—	5,476
Manchester, England	—	51
Rotterdam, Holland	41,874	31,835
Total	42,478	83,157

From Newport News.

Hamburg, Germany	5,255	4,945
Liverpool, England	—	1,800
Rotterdam, Holland	6,550	7,040
Total	11,805	13,285

From Norfolk.

Glasgow, Scotland	1,274	3,075
Hamburg, Germany	—	650
Liverpool, England	2,065	7,565
London, England	—	575
Rotterdam, Holland	12,700	13,000
Total	17,284	32,072

From Mobile.

Buenos Aires, A. R.	6,160	—
Havana, Cuba	26	—
Total	6,186	—

From Boston.

Canada	60	110
Liverpool, England	887	2,400
London, England	—	310
Manchester, England	—	800
Total	947	3,120

From San Francisco.

British East Indies	3	—
Guatemala	2	5
Hong Kong, China	3	6
Mexico	102	40
Nicaragua	1	—
Salvador	1	—
Yokohama, Japan	4	26
Total	9	144

From All Other Ports.

Canada	66,545	121
Mexico (including overland) ..	150	35,202
Total	150	101,747

Recapitulation.

From New York	7,681	384,541	413,892
From New Orleans	851	120,880	246,282
From Galveston	—	10,909	21,505
From Baltimore	—	12,130	8,171
From Philadelphia	—	2,378	4,168
From Savannah	—	42,478	83,157
From Newport News	—	11,805	13,285
From Norfolk	—	17,284	32,072
From Mobile	—	6,186	—
From Boston	—	947	3,120
From San Francisco	—	9	144
From all other ports	150	101,747	46,688
Total	8,691	711,400	872,849

MISS. CRUSHERS' CONVENTION.

In announcing the annual convention of the Mississippi Cotton Seed Crushers' Association for Gulfport, Miss., July 15 and 16, as reported last week by The National Provisioner, the officers issue the following notice to members:

To the members of the Mississippi Cotton Seed Crushers' Association:

At a recent meeting of the Executive Committee, it was decided to hold the second annual convention of this association at Gulfport, Miss., July 15 and 16. Gulfport is noted for its whole-souled hospitality and its abil-

ity to properly take care of large gatherings. The Great Southern Hotel, which will be convention headquarters, and the Gulf & Ship Island Railroad have promised special rates for the occasion.

Arrangements are now being made by the citizens of Gulfport, and a committee from this association, looking to the comfort and entertainment of every one attending the meeting, and we hope you will take advantage of this opportunity to participate in the proceedings of what we have reason to believe will be a very interesting and profitable convention, and at the same time enjoy a few days' vacation on the delightful Gulf Coast with your family or friends.

As soon as all arrangements have been perfected, you will be fully advised of the programme.

Very truly yours,

G. W. COVINGTON,
President.
J. H. TURBEVILLE,
H. C. FORRESTER,
E. M. DURHAM,
J. B. PERRY,
J. W. McRAVEN,
G. B. ALEXANDER,
Executive Committee.

LAST CALL FOR THE CRUSHERS.

Plans for the Inter State Cotton Seed Crushers' Association convention at Chicago, June 23, 24 and 25, are complete, and the programme includes some very interesting addresses and papers at the business sessions, as well as an attractive entertainment programme. In his last letter to members urging their attendance Secretary Gibson says:

Dallas, Tex., June 3, 1913.

To the members of the Inter State Cotton Seed Crushers' Association:

It's just twenty days until the time for our seventeenth annual convention to assemble in Chicago, Illinois—headquarters at the Hotel La Salle. Have you made your arrangements to go? If not, get ready, so that we may at least partly reciprocate the good work done by our Chicago friends and have a big crowd in attendance to enjoy the pleasant outing on the Lake Shore, which they have planned for us; besides, we will have a business meeting, too, that you will surely appreciate.

The railroads have on sale summer excursion tickets at reasonable round-trip rates, good to return any time up to the thirty-first of October. This trip to Chicago will be a good start on your summer vacation, and we are sure, will prove to be one of its most enjoyable features. The Hotel La Salle—headquarters for the convention—will provide the very best accommodations at as reasonable rates as anyone could ask from a first-class, up-to-date hotel—and it's fireproof, too!

We want every cottonseed oil mill man to be present, and especially request our members to induce their neighbors to come along, whether they are members of the association or not. We want this to be a real family gathering of oil mill men, also all those affiliated who furnish mill supplies, and those who sell or trade in our products—in fact, everyone interested in the oil milling industry.

Please don't forget your wives, sisters and friends. Bring them with you—they will be very welcome, and will be specially provided for. They will have a good time, and you, I am sure, will be better satisfied than you would be if you left them at home.

Very truly yours,

ROBERT GIBSON,
Secretary and Treasurer.

INTERSTATE OIL MILL HEADS MEET.

The annual convention of the Interstate Oil Mill Superintendents' Association was held at Atlanta, Ga., on June 4, 5 and 6. This organization is made up of oil mill operating heads in the Southeastern territory. There were about 300 in attendance at the meeting, and they enjoyed an elaborate entertainment programme, as well as profitable business sessions. Officers elected for the new year were: R. W. Rushton, Savannah, Ga., president; O. W. Wells, South Carolina, vice-president; Ben S. Ashley, Atlanta, Ga., secretary and treasurer.

An interesting feature of the meeting was the discussion of means of preventing fires in oil mills, which was led by W. J. Yarbrough, in which he gave his experience and outlined ways and means which he recommended as preventative. During the second day a number of interesting addresses were made by various superintendents. Among them were: "Why, as Oil Men, We Have Not Shown the Same Ability That Has Been Shown in Other Lines," by B. F. Zimmerman; "The Best Methods of Oil Extraction and General Pressroom Work," by J. F. Palmer; "Linting Cotton Seed for Mill Purposes," by F. J. F. Rhodes; "The Interstate Association and What It Is," by J. W. Henson; "Economy of Operation in an Oil Mill and Its Results," by J. H. Morgan; "The Best Method of Keeping an Oil Mill Going Without Sunday Work," by D. H. Wells. A general discussion on high pressure pumps was led by Joseph Davidson. The following papers were read Friday morning before the close of the business session: "My Method of Filing Linter Saws," by J. T. Holmes, the retiring president, and "Steam and Gas Engineering," by R. W. Rushton.

The visiting superintendents were pleased at the exhibits of machinery and supplies by the Oil Mill Superintendents' Auxiliary, which completely filled the auditorium, and decided that in future they would hold four-day sessions in order that their members might have more time to go thoroughly over the various exhibits. In the exhibition of machinery and supplies for mills 75 companies were represented.

REVIEW OF CROP CONDITIONS.

General crop conditions on June 1 averaged for the United States slightly lower than on the same date last year, and also 1 per cent. lower than the average condition on June 1 of recent years. Conditions are generally somewhat below averages in States east of the Mississippi river, except Pennsylvania, Ohio, Wisconsin, Tennessee and Mississippi, and above average conditions west of the Mississippi river, except in North Dakota, Kansas, Oklahoma, Montana, New Mexico, Arizona, Utah, Idaho and California.

Few States show any decided deviation from average condition; best conditions are in Nebraska with 12.7 per cent. above average, and Iowa with 7.6 per cent. above average. Lowest conditions are in California with 20.9 per cent. below, Georgia with 14.3, South Carolina with 12.9 per cent. below average conditions.

Are you in doubt about some practical detail of your business? Write to The National Provisioner about it, and then watch the "Practical Points for the Trade" page. It's page 18.

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—There is a sale reported of June light native cows at 16½c., although packers have reported the sale as up to 16¾c., but tanners are not disposed to pay as much for June salting as for May's. The general trading keeps dull, and tanners are conservative and bearish. Their bids are low on native steers, and they talk that June branded will have to decline ¼@½c. from last trading prices on Mays before they will be interested. There has been less inquiry reported for branded the past day or two. Native steers remain dull. Tanners are bidding 17½c. for May light average, which are generally held nominally at 18c., and last sold at 17¾c., while a bid at the last named figure would probably be quickly snapped up. Packers are still showing more desire to dispose of earlier hides, and buyers believe they can get bids quickly accepted of 16½c. for February-March and 17c. for April, although nominally held ¼c. higher. Texas steers have been without sale for some days, with Mays cleaned up at 18c., 17½c., and 17c., respectively, and Junes available at the same figures and no trading as yet in these. Butt brands continue at 16¾c. last paid, with Mays alone held up to 17c. and no new sales. Colorados range 16½@16¾c., as to salting, as based on last sales. Branded cows remain slow, but are well sold up at 16½c. for mixed Northern and Southern, and 16¾c. paid for Ft. Worth hides alone. Native cows sold to the extent of about 5,000 light weights of June salting at 16½c., although the packers have given out reports of these bringing 16¾c., but the buyers rightly say that no tanner would pay as much for Junes flat for grubs on a dull market as May hides brought on an active market. May all weights were reported to have last brought 16¾c., as per former sales. It is understood that a large "tanning packer" purchased 10,000@15,000 small packer April-May all weight cows, mostly lights, at 16c. being the same packer that sold the June lights noted above at 16½c. Native bulls continue around 13½@13¾c. for January to June, with summer hides higher. Branded bulls range 12¾@13¾c., as to salting, being nominal in the absence of recent business.

Later.—No trading noted. What little inquiry exists is at ½c. or more under asking prices, and the packer who succeeded in securing 16½c. for light native cows is considered lucky.

COUNTRY HIDES.—Continue generally featureless, ruling slow and easy. In a nominal way the market continues around 13¾@14c. for buffs and heavy cows, as to dates of salting, while for the so-called better quality, representing the stock held by dealers who have carried their hides, nominal asking prices keep higher, 14¼c. being generally asked and not obtainable. As an illustration of the difficulty Chicago dealers would have in selling buffs or heavy cows over 14c., reputable large Pennsylvania and Ohio dealers continue to offer late receipt buffs and extremes either separately or apart in the Eastern market at 14c. without takers, and these contain some shedders and short haired.

Dealers continue to predict a higher market for short haired, talking that these will bring around 14¾@15c. with the receipts commencing to show a sprinkling of these, but present indications are far from this, and many believe prices are actually going to decline in the face of improving quality. Buffs are quiet and unchanged at 14c. for latest receipts that will run partly short haired and shedders, and 13½@13¾c. for older hides. These prices are nominal in the absence of recent business, and dealers talking over 14c. are unable to do anything. Heavy cows are still in the same position as buffs, and nominal. Extremes continue 13½c. for poor lots up to 14c. asked, with one report of a car selling recently, probably last week at 14c., likely special conditions or best quality hides available. Reports of six or seven cars selling at 14c. are likely exaggerated and cannot be confirmed through reliable sources, and it is known that the dealers carrying unsold stocks are giving out all sorts of talk in an effort to help the market. Heavy steers range 14@14¼c., with the last sale at the outside price, but Ohio hides sold at 14c., containing some small packers. Some report these were flood hides, but parties who have seen the stock pronounce the same as good hides. Bulls steady, 12½@13¾c.

Later.—Quiet and easy. Several cars of 25-lb. and up hides have been sold from an outside Western point consisting of medium and short-haired hides at 13½c. selected and freight paid to Chicago. Plenty of other lots of these offered at 13¾c.

CALFSKINS.—Are quiet and disposed toward weakness in sympathy with poor leather conditions. Extra choice Chicago cities are held at 20c., with last reported trading at 19¾c., with other Chicago cities quoted nominal around 19½c. Packers are without movement, and were last quoted at 21c. Outside cities range 19@19¾c. asked, all as to lots, mixed cities and countries 18½@18¾c., and countries alone 17@18c., as to section of collections, with some poor Westerns quoted by some down to as low as 16½c. Light calf, \$1.30@1.35; deacons, \$1.10@1.15.

SHEEPSKINS.—Steady, with a regular demand for shearings, which lately brought 55c. for packers and up to 60c. asked. Good outside lots sold at 50@52½c., and some outside city packers and butchers around 45c. Offerings of packer spring lambs are small, with 50@60c. quoted. Old packer wool pelts range \$1.15 up to \$1.45 for heavies, all as to quality, weights, etc., both sheep and lambs. Old country sheep and lamb wool pelts 75c. @90c., some held up to \$1, shearings 30@35c. Dry Westerns from 10@13c., as to section, etc.

New York.

DRY HIDES.—These varieties are the only ones to show any strength, and a further advance of ¼c. has been realized for Bogotas, etc. The 2,769 Bogotas, etc., that came in recently on the "Prinz Eitel Friedrich" have been sold on the basis of 30c. for mountains. Fresh arrivals include 2,908 Puerto Cabellos, etc., per the "Caracas."

WET SALTED HIDES.—There is a firm

market on Mexicans, Cubans, etc., with limited offerings. Some coast Mexicans have been recently sold at 16½c., which denotes a firm market on these, as previous sales were at 16½c. Europe is reported to be operating in River Plates, both dry and wet salted, but they have not taken the Sansinena frigorificos this week, as cables announce no sale owing to insufficient bids. A sale is reported, however, of 5,000 La Blanca steers at 18¾c., which is slightly lower than a sale last week of these.

CITY PACKER HIDES.—Another sale has been made of spready native steers consisting of two cars, one each of April and May salting, at 18c. for both by one packer. There is a quiet market otherwise, with no trading in native or branded steers and most buyers not bidding.

COUNTRY HIDES.—Some few sales are being made of smaller outside city packer hides at what are considered good prices, but on regular country stock trade is very quiet, and the tendency continues weak. One lot of about a car of small packer 55-lb. and up cows of April and May salting, all stuck throats and all No. 1s, sold at 15½c. selected. Two cars of Detroit city packer steers; one of December and the other of April salting, sold at 16½c. for heavies of both months, with 40 per cent. lights at 15½c. A car of late salting Pennsylvania abattoir steers sold at 16½c. for heavies, with lights 1c. less. Pennsylvania buffs and extremes are being offered freely, either separately or together, at 14c. for all late receipt, mostly short-haired hides, but buyers are not being found to pay this price, and Ohio and other Middle West buffs that are offered at 14c. remain unsold. Most buyers refuse to make any bids, and others talk so much below this figure that there is no chance of business at present. No trading is noted in New York State, New England or Canadian hides, and the market generally is very dull.

HORSE HIDES.—There is a steady market on whole hides, but fronts are very dull, with stocks plentiful and prices weak. Some regular fronts are being freely offered at \$3.30, with no buyers, and bids of less would be accepted. One lot of 200@300 Pennsylvania mostly city renderers' whole hides without tails and manes sold at \$4.40 flat for seconds, and some other sales of similar stock were at \$4.35 in some instances, and \$4.45 in other cases.

CALFSKINS.—The market continues quiet, and it is difficult to make sales except at concessions. New York Cities are nominal around \$1.70@1.72½, \$2.15@2.20 and \$2.50@2.55, with no bids noted over the inside rates, and the outside prices mostly asked. Good lots of Pennsylvania mostly outside city skins are quoted around \$1.55, \$1.95 and \$2.25. Some choice, practically all cities, are held at 5c. more than these prices, while some other lots are obtainable at 5c. less. Some little lots of New York State country skins sold at \$1.40, \$1.85 and \$2.10 selected.

European.

The situation continues unsettled, and most lines are dull. No business of any account is noted in Russian calfskins, and tanners are holding off and predicting as a rule much lower prices than rule at present. Some advices of a threatened panic in security values in St. Petersburg tanners think will probably effect the Russian calfskin market adversely. European houses have not come down to any extent as yet, however, and on an offering of heavy weight German Polish skins, 4.90 lbs. average, at 50c., a counter bid of 48c. was cabled and a cable returned refusing the bid.

Chicago Section

This is open season for shooting husbands. Shoot!

'Tis quite a summer we're havin' this winter!

Now we are being informed how the Colonel happened: By Himself.

With grain low and livestock high, why shouldn't the farmer feed a few?

Chicago, June 6—Hotter'n! June 7—Colder'n!! 93 degs. to 43 degs. in a few hours.

As the weather gets warmer the women crawl further out of their dresses. Hellup!

Those who don't like Walt Mason's stuff should not read it. It is not meant for ginks of that caliber.

Initiative and referendum, alias I. & R., was interred at Springfield, Ill., June 6, by a score of 95 to 38.

There probably ain't anything on earth so susceptible to weather conditions, except rheumatism, as the grain market.

Judge Carpenter proved to be the "white hope" by putting away Jack Johnson good and hard. No loser's end, either!

If any creature says you're something wot you ain't, sue the son of a gun for all he's worth—or rather, all you are worth.

Swift & Company's sales of fresh beef, in Chicago, for the week ending Saturday, June 7, 1913, averaged 11.52 cents per pound.

Your trader is not always jinx proof; he gets "hunches," too. "Putts" and "calls" ain't so durned suggestive of possibilities as "ups" and "downs."

As against other necessities of life, packinghouse products are reasonably cheap, and not adulterated in any particular, either. How's that?

Mexico is a fine country to locate in—if you wish to be found stiff. That chile-concarne stuff sure heats 'em up to the murder point, 1323 degs. Fahr.

Government June crop report indicates 744,000,000 bushels of wheat, 1,104,000,000 bushels of oats, and 117,000,000 bushels of barley. Some grain!

"We should worry" is more applicable to that Japanese war scare than to any other current topic. It is to law! Avaunt Hob and Ham. To the exit wit youse!

If the farmer would only raise more cattle and hogs and less stink from exploded gasoline, the question of high cost of living would be on the way to solution, at least.

G. M. Brill. F. A. Lindberg. H. C. Gardner.
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PACKING HOUSE EXPERTS
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Cold Storage and Warehouses

And now comes some specimen of somebody's carelessness and says: "Butter oil is made from goats." As well say those long sausages are made from daschunds.

The latest thing in skirts, according to Mme. Ripley of Michigan avenue, is the "lift" skirt. Now don't get this "lift" thing mixed up with an English elevator, don't you know.

That "Rah for the woods, fresh air and the tent" stuff is mostly corn-cob bunk. Camping out may be all right, but modern conveniences have "getting back to nature" beat just a trifle.

One of the most gladsome jobs on earth is being referee of a ball game; but refereeing a handicap bicycle race used to be the ultimate of enjoyment. Huh? Or else handicapping it!

With all this fuss about oleomargarine, there is butter (sold as butter, anyhow!) and loads of it, being sold to the "fall guy," otherwise the ultimate consumer, in Chicago, which would not dare look decent axle grease in the face.

It would be interesting, edifying and amusing, perhaps, to hear the goof talking to himself who, having kicked an aged suitor out of his house, found soon after that the poor old gink was not after the daughter, but the mother-in-law!

It is as simple as being hit with an automobile. You take the cost of the raw material and add to that the cost of producing the finished article, and every other cost of every kind, then your profit. The total is the selling price, and all you have to do is to get it—which is, frequently—some job!

Professional crop experting does not necessitate being so doggoned particular as to facts. Your real dyed-in-the-whiskers expert can expert on either side of the market, or he ain't a real re-lie-able expert. Any guy what can't slap on or knock off a couple or three hundred millions or two, ain't no expert, that's all. He's a mutt!

Ex-Secretary of Agriculture James Wilson, of Iowa, has gone to visit his native country, Scotland. It is reported that he will receive the degree of LL.D. from the University of Edinburgh. No reference, probably, to the charge of zealous enemies that, when he used to quote in his annual reports statistics of our farm wealth, he l. l. d.!

Men have been wearing the "slashed" shirt for years. The "slashed" skirt, however, is a recent innovation here and it was invented so as to extend the stride in the one-legged skirt. The canning boss says the slashed skirt has been out of date in Patee for six months. The cellar boss is strong on the short skirt, as they do not drag along in the pickle.

This is an age of experting. An expert, by the way, is a person who experts naturally. Now Logan & Bryan's expert (crop)

places the probable wheat crop of Kansas at 78,000,000 bushels, while the Government report for May indicates 114,000,000 bushels, a mere matter of 36,000,000 bushels difference, or approximately \$32,400,000 worth. Merely a sample of experting, showing the range admissible. Some leeway too, eh?

The Bishop of Manchester once shocked his Sunday customers by stating that he was an ardent supporter of prize-fighting. They used the bare mitt those days, and every pug had a broken nose and was minus front teeth. Several prominent customers called on the Bishop for an explanation, and his answer was: "I certainly do uphold prize fighting, because it's a cinch that two blackguards are in for a good beating!"

Where is the boasted Scotland Yard detective force? Seems to be exceedingly defective in this sufferin'et incendiary campaign going on right around the famed Scotland Yard detective headquarters. Chicago's detective force makes no claim to be world famous, but it sure would have caught some of those old hens or chickens in the act ere this. Are there no real detectives outside of the dime novel? Evidently not many.

The up-to-date bathing suit may not be a "thing of beauty," but it's sure a "joy for all summer" to all interested, and that's some. It is a short-armed, short-legged, one-piece suit, with the upper part cut down to the top of the belt line, and the lower part to the bottom of the belt line. The belt line, of course, being at the bather's discretion. A garter may be worn with this suit if so desired. It is not compulsory, however. Army Lutes and such, keep away from the beach!

As pants the hart for cooling streams, so sighs the poet for new spring themes (and some glad rags). That he may rant and rave for fair, of sun kissed flowers and balmy air (and dream of jags). Until we get so mad, by heck, we'd like to twist his dog-gone neck!

Serenely though he trots along, and hums his dinky little song (and hopes to eat) of lovely spring and humming bees, of twitting birds and leafing trees (and longs for meat). We'd like to—sure! but let him tear—the cushion-maker's short of hair. So he's some use, that his excuse—for sticking round.

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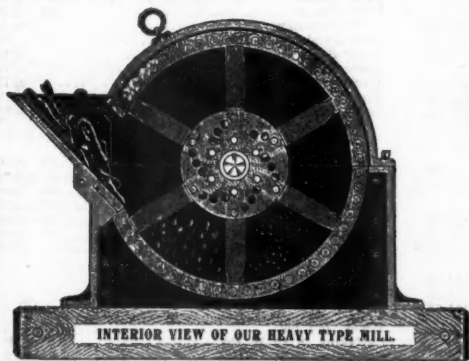
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WRITE FOR BULLETIN No. 9

THE WILLIAMS PATENT CRUSHER & PULVERIZER CO.

WORKS: 2701 No. Broadway, ST. LOUIS, MO. GENERAL SALES OFFICE: Old Colony Bldg., CHICAGO
SAN FRANCISCO OFFICE: 347 Monadnock Bldg.



INTERIOR VIEW OF OUR HEAVY TYPE MILL.

1,700 MACHINES NOW IN USE.

Save enough money to buy a packinghouse and—then invest it in something else!

Grape juice is a peace-producing tippie. Not so always is Scotch whiskey, however.

Most legislative bills have a joker or two embodied, but jever run across a joke in the butchers' and grocers' bills?

On the level, it would seem the present administration is in some respects exceeding the speed limit. Sand de track, fellers, yer alippin' some, too!

The Cabinet, and Congress also, does not seem to have much on V.P. Marshall as far as inutility is concerned. Oh, well! Most of us should worry.

First thing we know it will be hotter than Honolulu. We used to say hell, but we're

not allowed to any more. Reform, that's the dope now—in Chicago, anyhow.

If those militant English sufferin'yets ever do get the right to vote, and they act at the primaries and polls as they do now, the old-time lead-pipe ward-heeler will look like a minister's son!

Said Papa Bug: "There's millions, Yes, billions, I guess, Whose middle name is Bug. In fact, We're all Bugs, more or less. The scientific job-lots Agree with papa, too; Now all remaineth is to ask, What kind of Bug are you?"

Pat pawned his Sunday "go-to-meetings" during the week unbeknown to Bedelia, and got 'em out Saturday. Sunday they had company and Pat sat down to dinner. Bedelia spots a little tag on Pat's coat and asks what it means. Pat says: "I was to a meet-

in' the other night, and as the room was warm we checked our coats." Shortly after Mrs. Pat spots another tag on Pat's pants! "Phwat the devil kind of a meetin'," says she, "wuz that yez wuz to the other night, anyhow?"

Guinea (who has just handed the street car "con" a quarter and received five cents change); "Say! Watta da mat with you? I gif you twent-fiva cent and getta da nick." Con: "Aw shut up, yez give me a dime!" Guinea gets excited and demands fifteen cents more. Con. says: "Aw shut up or I'll trow youse off'n de car!" Guinea subsides. Turk hands Con. a quarter and gets a nickel change, and to the Con. he says: "Say, you! I gev you two bits; come across wid fifteen cints!" Con.: "Aw shut up; youse give me a dime. Another peep outa youse an' I'll throw yez off!" Turk gets up, pulls up his coat sleeves and says: "Say, you wart! Yez maybe can play that chune on a hand-organ, but yez can't play it on a harp!" Cop. coughed up the fifteen.

CHICAGO LIVESTOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 2.....	21,505	988	44,924	21,622
Tuesday, June 3.....	2,040	4,032	15,982	18,872
Wednesday, June 4.....	15,910	3,035	40,367	19,710
Thursday, June 5.....	3,928	1,831	29,223	17,508
Friday, June 6.....	1,074	444	16,338	14,576
Saturday, June 7.....	230	21	8,452	4,625
Total this week.....	45,277	10,351	185,270	96,710
Previous week.....	47,566	11,002	121,781	86,554
Cor. week, 1912.....	33,926	12,414	127,048	86,064
Cor. week, 1911.....	46,191	10,817	127,047	104,556

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 2.....	6,519	71	5,427	629
Tuesday, June 3.....	1,523	111	1,769	1,684
Wednesday, June 4.....	4,685	14	1,766	1,003
Thursday, June 5.....	3,198	19	3,291	1,420
Friday, June 6.....	1,031	36	2,128	814
Saturday, June 7.....	8	1	1,288	209
Total this week.....	16,964	242	15,667	5,265
Previous week.....	15,103	98	10,073	6,575
Cor. week, 1912.....	12,662	176	22,321	4,527
Cor. week, 1911.....	20,881	190	16,212	4,365

CHICAGO TOTAL RECEIPTS LIVE STOCK.

	Cattle.	Hogs.	Sheep.
Year to June 7, 1913.....	1,062,133	3,328,688	1,960,687
Same period, 1912.....	1,148,106	3,637,943	2,139,067

Combined receipts of hogs at eleven points:	
Week ending June 7, 1913.....	568,000
Previous week.....	505,000
Cor. week, 1912.....	473,000
Cor. week, 1911.....	575,000
Cor. week, 1910.....	401,000
Total year to date.....	10,957,000
Same period, 1912.....	12,146,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to June 7, 1913.....	114,700	444,300	191,500
Week ago.....	112,300	367,500	174,500
Year ago.....	96,000	356,000	172,800
Two years ago.....	132,400	446,100	237,500

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending June 7, 1913:	
Armour & Co.....	32,500
Swift & Co.....	23,900
S. & S. Co.....	13,800
Morris & Co.....	9,200
Anglo-American.....	5,200
Boyd-Latham.....	6,200
Hammond.....	9,100
Western P. Co.....	8,500
Roberts & Oakie.....	5,800
Miller & Hart.....	3,800
Independent P. Co.....	9,700
Brennan P. Co.....	3,900
Others.....	11,700
Totals.....	139,900
Previous week.....	111,658
1912.....	105,322
1911.....	110,535
Total year to date.....	2,196,348
Same period last year.....	2,404,922

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$8.15	\$8.60	\$5.35	\$6.90
Previous week.....	7.95	8.65	5.35	6.95
Cor. week, 1912.....	7.80	7.54	4.90	7.70
Cor. week, 1911.....	6.05	6.10	4.05	6.20
Cor. week, 1910.....	7.70	9.48	5.75	8.40

CATTLE.

Heavy steers, good to choice.....	\$8.25@8.80
Heavy steers, fair to good.....	7.75@8.25
Light steers.....	7.00@7.25
Yearlings, good to choice.....	8.00@8.80
Yearlings, fair to good.....	7.25@7.75
Canner bulls.....	3.50@5.00
Feeding steers.....	7.25@8.10
Stockers.....	6.50@7.50
Medium to good beef cows.....	5.25@6.00
Fair to good heifers.....	6.50@8.00
Good to choice cows.....	5.00@7.25

Common to good cutters.....	4.25@4.75
Inferior to good canners.....	3.50@4.25
Bologna bulls.....	6.25@6.80
Butcher bulls.....	6.75@7.75
Distillery bulls.....	6.75@7.75
Good to choice calves.....	9.50@11.25
Fair to good calves.....	7.75@9.50

HOGS.

Choice light, 160 to 200 lbs.....	\$8.55@8.65
Light mixed, 160 to 200 lbs.....	8.50@8.60
Prime light butchers, 200 to 230 lbs.....	8.55@8.65
Prime medium butchers, 210 to 270 lbs.....	8.55@8.60
Prime heavy butchers, 250 to 300 lbs.....	8.50@8.60
Heavy packing, 250 lbs. and up.....	8.40@8.50
Mixed packing, 200 lbs. and up.....	8.35@8.45
Pigs, 110 to 130 lbs.....	8.00@8.25
*Stags.....	8.60@9.00
Boars.....	3.50@5.00

*All stags subject to 80 lbs. dockage.

SHEEP.

Colorado shorn lambs.....	\$7.40@7.70
Clipped lambs.....	7.25@7.70
Heavy shorn lambs.....	6.25@7.25
Feeding lambs.....	6.25@7.25
Shorn wethers.....	5.25@5.75
Shorn ewes.....	4.75@5.35
Shorn yearlings.....	5.75@6.40
Light yearlings.....	6.00@6.75

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, JUNE 7, 1913.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
July.....	\$20.47½	\$20.57½	\$20.47½	\$20.47½
September.....	19.95	19.95	19.80	19.80
LARD—(Per 100 lbs.)—				
July.....	11.00	10.95	10.95	10.95
September.....	11.07½	11.07½	11.02½	11.02½
October.....	10.95	10.97½	10.92½	10.92½
RIBS—(Boxed, 25c. more than loose)—				
July.....	11.72½	11.72½	11.67½	11.67½
September.....	11.37½	11.37½	11.35	11.35
October.....	11.10	11.10	11.05	11.05

MONDAY, JUNE 9, 1913.

PORK—(Per bbl.)—				
July.....	20.45	20.70	20.45	20.60
September.....	19.80	20.00	19.80	19.95
LARD—(Per 100 lbs.)—				
July.....	10.95	11.00	10.92½	10.92½
September.....	11.05	11.07½	11.02½	11.02½
October.....	10.97½	10.97½	10.92½	10.92½
RIBS—(Boxed, 25c. more than loose)—				
July.....	11.72½	11.75	11.67½	11.67½
September.....	11.35	11.40	11.35	11.37½
October.....	11.10	11.10	11.05	11.05

TUESDAY, JUNE 10, 1913.

PORK—(Per bbl.)—				
July.....	20.65	20.65	20.47½	20.62½
September.....	19.97½	19.97½	19.80	19.95
LARD—(Per 100 lbs.)—				
July.....	10.92½	10.95	10.87½	10.95
September.....	11.07½	11.07½	10.97½	11.05
October.....	10.97½	10.97½	10.92½	10.95
RIBS—(Boxed, 25c. more than loose)—				
July.....	11.72½	11.72½	11.62½	11.72½
September.....	11.37½	11.40	11.30	11.40
October.....	11.02½	11.05	11.00	11.05

WEDNESDAY, JUNE 11, 1913.

PORK—(Per bbl.)—				
July.....	20.67½	20.75	20.65	20.65
September.....	20.00	20.12½	20.00	20.07½
LARD—(Per 100 lbs.)—				
July.....	11.02½	11.02½	10.97½	11.00
September.....	11.10	11.12½	11.07½	11.10
October.....	11.02½	11.02½	11.00	11.02½
RIBS—(Boxed, 25c. more than loose)—				
July.....	11.80	11.80	11.75	11.80
September.....	11.42½	11.45	11.42½	11.45
October.....	11.15	11.15	11.10	11.12½

THURSDAY, JUNE 12, 1913.

PORK—(Per bbl.)—				
July.....	20.65	20.75	20.62½	20.67½
September.....	20.12½	20.15	20.05	20.10

LARD—(Per 100 lbs.)—				
July.....	11.02½	11.02½	10.97½	11.00
September.....	11.12½	11.15	11.07½	11.10
October.....	11.02½	11.05	11.02½	11.02½
RIBS—(Boxed, 25c. more than loose)—				
July.....	11.82½	11.82½	11.77½	11.80
September.....	11.45	11.50	11.45	11.47½
October.....	11.12½	11.15	11.12½	11.12½

FRIDAY, JUNE 13, 1913.

PORK—(Per bbl.)—				
July.....	20.70	20.77½	20.67½	20.67½
September.....	20.15	20.25	20.12	20.17½
LARD—(Per 100 lbs.)—				
July.....	11.02½	11.05	11.02½	11.02½
September.....	11.12½	11.15	11.12½	11.12½
October.....	11.02½	11.10	11.02½	11.10
RIBS—(Boxed, 25c. more than loose)—				
July.....	10.85	10.85	10.75	10.77½
September.....	11.50	11.57½	11.50	11.52½
October.....	11.15	11.25	11.15	11.20

†Bid. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Native Rib Roast.....	20	@25
Native Sirloin Steaks.....	22	@25
Native Porterhouse Steaks.....	25	@32
Native Pot Roasts.....	15	@18
Rib Roasts from light cattle.....	13	@17
Beef Stew.....	12	@14
Boneless Corned Briskets, Native.....	18	@18
Corned Humps, Native.....	18	@18
Corned Ribs.....	18	@18½
Corned Flanks.....	18	@18
Round Steaks.....	18	@18
Round Roasts.....	15	@18
Shoulder Steaks.....	17	@17
Shoulder Roasts.....	15	@18
Shoulder Neck End, Trimmed.....	12½	@12½
Roiled Roast.....	18	@18

Lamb.

Hind Quarters, fancy.....	20	@22
Fore Quarters, fancy.....	18	@18
Legs, fancy.....	22	@24
Stew.....	12½	@12½
Chops, shoulder, per lb.....	16	@16
Chops, rib and loin, per lb.....	18	@18
Chops, Frenched, each.....	18	@18

Mutton.

Legs.....	16	@18
Stew.....	8	@10
Shoulders.....	18	@18
Hind Quarters.....	18	@18
Fore Quarters.....	18	@18
Rib and Loin Chops.....	18	@20
Shoulder Chops.....	12½	@14

Pork.

Pork Loins.....	16	@18
Pork Chops.....	18	@20
Pork Shoulders.....	14	@14
Pork Tenderloins.....	18	@18
Pork Butts.....	18	@18
Spare Ribs.....	12½	@12½
Hocks.....	11	@11
Pigs' Heads.....	8	@8
Leaf Lard.....	18	@18

Veal.

Hind Quarters.....	18	@20
Fore Quarters.....	12½	@14
Legs.....	20	@22
Breasts.....	12½	@14
Shoulders.....	18	@18
Cutlets.....	18	@18
Rib and Loin Chops.....	18	@20

Butchers' Offal.

Suet.....	@7
Tallow.....	@4½
Bones, per cwt.....	@1.25
Calveskins, 8 to 15 lbs.....	@20
Calveskins, under 8 lbs. (deacon's).....	@25
Kips.....	@16

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TANKAGE PRESSES AND DRYERS

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., - - New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers	13 1/4 @ 13 1/2
Good native steers	12 1/4 @ 13
Native steers, medium	12 1/4 @ 12 1/2
Helpers, good	12 1/4 @ 12 1/2
Cows	11 1/4 @ 12 1/2
Hind Quarters, choice	12 1/2
Fore Quarters, choice	11 1/4

Beef Cuts.

Cow Chunks	9 1/4 @ 10 1/4
Steer Chunks	10 1/4 @ 11
Boneless Chunks	10 1/4 @ 11
Medium Plates	7 1/4 @ 8
Steer Plates	8 @ 9
Cow Rounds	11 1/4 @ 12 1/2
Steer Rounds	13 1/4 @ 14 1/2
Cow Loins	10 @ 11
Steer Loins, Heavy	11 @ 12
Beef Tenderloins, No. 1	12 @ 13
Beef Tenderloins, No. 2	11 @ 12
Strip Loins	12 @ 13
Strip Butts	11 @ 12
Shoulder Clods	10 @ 11
Rolls	10 @ 11
Rump Butts	12 @ 13
Trimnings	10 @ 11
Shank	10 @ 11
Cow Ribs, Common, Light	10 1/4 @ 11 1/4
Cow Ribs, Heavy	11 1/4 @ 12 1/4
Steer Ribs, Light	11 1/4 @ 12 1/4
Steer Ribs, Heavy	12 1/4 @ 13 1/4
Loins, Ends, steer, native	12 1/4 @ 13 1/4
Loins, Ends, cow	11 1/4 @ 12 1/4
Hanging Tenderloins	12 @ 13
Flank Steak	10 @ 11
Hind Shanks	8 @ 9

Beef Offal.

Brains, each	7 @ 8
Hearts	8 @ 9
Tongues	17 1/2 @ 18 1/2
Sweetbread	26 1/2 @ 27 1/2
Ox Tail, per lb.	6 @ 7
Fresh Tripe, plain	4 @ 5
Fresh Tripe, H. C.	6 @ 7
Brains	8 @ 9
Kidneys, each	7 1/4 @ 8 1/4

Veal.

Heavy Carcass, Veal	13 @ 13 1/4
Light Carcass	12 1/4 @ 13
Good Carcass	12 1/4 @ 13
Good Saddle	12 1/4 @ 13
Medium Racks	10 @ 11
Good Racks	10 @ 11

Veal Offal.

Brains, each	7 1/4 @ 8 1/4
Sweetbread	65 @ 66
Flacks	50 @ 51
Heads, each	25 @ 26

Lamb.

Good Caul	13 @ 14
Round Dressed Lamb	14 1/4 @ 15
Saddles, Caul	15 @ 16
R. D. Lamb Racks	12 @ 13
R. D. Lamb Saddle	12 @ 13
Lamb Ribs, per lb.	18 @ 19
Lamb Tongues, each	4 @ 5
Lamb Kidneys, each	1 1/4 @ 1 1/2

Mutton.

Medium Sheep	11 @ 12
Good Sheep	11 1/4 @ 12 1/4
Good Saddle	15 @ 16
Good Racks	10 @ 11
Medium Racks	9 1/4 @ 10 1/4
Mutton Legs	14 1/4 @ 15 1/4
Mutton Loins	8 @ 9
Mutton Steaks	8 @ 9
Sheep Tongues, each	2 1/4 @ 2 1/2
Sheep Heads, each	10 @ 11

Fresh Pork, Etc.

Dressed Hogs	12 1/4 @ 13 1/4
Pork Loins	11 @ 12
Leaf Lard	11 @ 12
Tenderloins	10 @ 11
Spare Ribs	9 @ 10
Butts	12 1/4 @ 13 1/4
Hocks	9 @ 10
Trimnings	8 1/4 @ 9 1/4
Extra Lean Trimnings	9 1/4 @ 10 1/4
Tails	8 @ 9
Snouts	5 1/4 @ 6 1/4
Pigs' Feet	4 @ 5
Pigs' Heads	6 @ 7
Blade Bones	9 @ 10
Blade Meat	10 @ 11
Cheek Meat	9 @ 10
Hog Livers, per lb.	2 1/4 @ 2 1/2
Neck Bones	8 @ 9
Skinned Shoulders	12 @ 13
Pork Hearts	8 1/4 @ 9 1/4
Pork Kidneys, per lb.	4 @ 5
Pork Tongues	10 @ 11
Shin Bones	6 @ 7
Tail Bones	6 @ 7
Brains	6 @ 7
Backfat	11 @ 12
Hams	17 1/4 @ 18 1/4
Calas	13 @ 14
Bellies	17 1/4 @ 18 1/4
Shoulders	12 @ 13

SAUSAGE.

Columbia Cloth Bologna	11 @ 12
Bologna, large, long, round, in casings	10 1/4 @ 11 1/4

Choice Bologna	13 @ 14
Frankfurters	12 1/4 @ 13 1/4
Blood, Liver and Headcheese	10 1/4 @ 11 1/4
Tongue	14 @ 15
Minced Sausage	13 1/4 @ 14 1/4
Luncheon Sausage, cloth paraffine	16 @ 17
New England Sausage	16 @ 17
Compressed Luncheon Sausage	16 1/4 @ 17 1/4
Special Compressed Ham	16 1/4 @ 17 1/4
Berliner Sausage	15 @ 16
Boneless Butts in casings	24 1/4 @ 25 1/4
Oxford Butts in casings	24 @ 25
Polish Sausage	12 @ 13
Garlic Sausage	12 @ 13
Country Smoked Sausage	14 @ 15
Farm Sausage	16 @ 17
Pork Sausage, bulk or link	11 1/4 @ 12 1/4
Pork Sausage, short link	12 @ 13
Boneless Pigs' Feet	10 @ 11
Luncheon Roll	15 1/4 @ 16 1/4
Delicatessen Loaf	16 1/4 @ 17 1/4
Jellied Roll	17 @ 18

Summer Sausage.

Best Summer, H. C. (old)	25 @ 26
German Salami (new)	23 1/4 @ 24 1/4
Italian Salami	27 @ 28
Holsteiner	18 @ 19
Mettwurst, New	20 @ 21
Farmer	20 1/4 @ 21 1/4

Sausage in Oil.

Smoked Sausage, 1-50	\$5.75
Smoked Sausage, 2-20	5.25
Bologna, 1-50	5.50
Bologna, 2-20	5.00
Frankfurt, 1-50	5.75
Frankfurt, 2-20	5.25

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$10.00
Pickled Plain Tripe, in 200-lb. barrels	7.25
Pickled H. C. Tripe, in 200-lb. barrels	8.50
Pickled Ox Livers, in 200-lb. barrels	15.50
Pickled pigs' Snouts, in 200-lb. barrels	15.50
Lamb Tongues, Short Cut, barrels	34.50

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	\$2.30
2 lbs., 1 or 2 doz. to case	4.30
6 lbs., 1 doz. to case	16.25
14 lbs., 1/2 doz. to case	37.00

EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	\$3.25
4-oz. jars, 1 doz. in box	6.25
8-oz. jars, 1/2 doz. in box	11.50
16-oz. jars, 1/2 doz. in box	22.50
2. 5 and 10-lb. tins	\$1.50 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	17.00
Plate Beef	17.00
Prime Mess Beef	17.00
Extra Mess Beef	17.00
Beef Hams (250 lbs. to bbl.)	21.50
Rump Butts	21.50
Mess Pork, old	21.50
Clear Fat Racks	24.00
Family Rack Pork	17.00
Bean Pork	17.00

LARD.

Pure leaf, kettle rendered, per lb., tes.	18 @ 19
Pure lard	12 @ 13
Lard substitutes, tes.	8 1/4 @ 9 1/4
Lard, compound	8 @ 9
Cooking oil, per gal., in barrels	60 @ 61
Cooks' and bakers' shortening, tubs	12 @ 13
Barrels, 1/4 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces.	

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15 1/4 @ 16 1/4
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DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)	
Clear Bellies, 14@16 avg.	14 1/4 @ 15 1/4
Clear Bellies, 18@20 avg.	14 1/4 @ 15 1/4
Rib Bellies, 18@20 avg.	14 @ 15
Fat Back, 12@14 avg.	11 1/4 @ 12 1/4
Regular Plates	11 1/4 @ 12 1/4
Clear Plates	10 1/4 @ 11 1/4
Butts	9 @ 10
Bacon meats, 1/4 c. to 1 c. more.	

WHOLESALE SMOKED MEATS.

Hams, 12 lbs. avg.	19 1/4 @ 20 1/4
Hams, 16 lbs. avg.	18 1/4 @ 19 1/4
Skinned Hams	19 1/4 @ 20 1/4
Calas, 4@6 lbs. avg.	12 1/4 @ 13 1/4
Calas, 6@12 lbs. avg.	12 1/4 @ 13 1/4
New York Shoulders, 8@12 lbs. avg.	14 @ 15
Breakfast Bacon, fancy	27 @ 28
Wide, 10@12 avg., and strip, 5@6 avg.	18 1/4 @ 19 1/4
Wide, 6@8 avg., and strip, 3@4 avg.	15 1/4 @ 16 1/4
Dried Beef Sets	23 1/4 @ 24 1/4
Dried Beef Insides	26 1/4 @ 27 1/4
Dried Beef Knuckles	25 1/4 @ 26 1/4
Dried Beef Outsides	23 1/4 @ 24 1/4
Regular Bofled Hams	26 @ 27
Smoked Bofled Hams	26 1/4 @ 27 1/4
Bofled Calas	19 1/4 @ 20 1/4
Cooked Loin Rolls	27 @ 28
Cooked Rolled Shoulders	19 1/4 @ 20 1/4

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	18 @ 19
Export Rounds	23 @ 24
Middles, per set	23 @ 24
Beef bungs, per piece	2 @ 3
Beef weasands	2 @ 3
Beef bladders, medium	45 @ 46
Beef bladders, small, per doz.	85 @ 86
Hog casings, free of salt	70 @ 71
Hog middles, per set	10 @ 11
Hog bungs, export	7 @ 8
Hog bungs, large mediums	10 @ 11
Hog bungs, prime	7 @ 8
Hog bungs, narrow	8 @ 9
Imported wide sheep casings	50 @ 51
Imported medium wide sheep casings	60 @ 61
Imported medium sheep casings	60 @ 61
Hog stomachs, per piece	4 @ 5

FERTILIZERS.

Dried blood, per unit	2.67 1/2 @ 2.70
Roof meal, per unit	2.45 @ 2.50
Concentrated tankage	2.35 @ 2.40
Ground tankage, 12%	@ 2.47 1/4 and 10c.
Ground tankage, 11%	@ 2.47 1/4 and 10c.
Ground tankage, 8 and 25%	@ 2.37 1/4 and 10c.
Crushed tankage, 9 and 20%	@ 2.20 and 10c.
Ground tankage, 6 1/2 and 30%	18.50 @ 19.00
Ground rawbone, per ton	24.00 @ 25.00
Ground steam bone, per ton	20.00 @ 21.00
Unground tankage, per ton less than ground	50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs., aver.	250.00 @ 275.00
Horns, black, per ton	34.50 @ 35.50
Horns, striped, per ton	33.00 @ 34.00
Horns, white, per ton	60.00 @ 65.00
Flat shin bones, 40 lbs. av., per ton	70.00 @ 75.00
Round shin bones, 35-40 lbs. av., per ton	75.00 @ 80.00
Round shin bones, 50-52 lbs. av., per ton	80.00 @ 90.00
Long thigh bones, 90-95 lbs. av., per ton	80.00 @ 90.00
Skulls, jaws and knuckles, per ton	26.50 @ 28.00

LARD.

Prime steam, cash	10.95 @ 10.97
Prime steam, loose	@ 10.50
Leaf	8 1/4 @ 10 1/4
Compound	8 1/4 @ 8 1/4
Neutral lard	11 1/4 @ 11 1/4

STEARINES.

Prime oleo	9 @ 9 1/4
Oleo, No. 2	8 1/2 @ 8 1/2
Mutton	7 1/4 @ 8
Tallow	7 1/4 @ 8
Grease, yellow	5 1/4 @ 5 1/4
Grease, A white	6 1/4 @ 6 1/4

OILS.

Lard oil, extra, winter strained, tierces	70 @ 71
Extra lard oil	66 @ 67
Extra No. 1 lard oil	60 @ 62
No. 1 lard oil	53 @ 55
No. 2 lard oil	52 @ 54
Oleo oil, extra	10 1/4 @ 11
Oleo oil, No. 2	10 1/4 @ 10 1/4
Oleo stock	9 1/4 @ 10
Neatsfoot oil, pure, bbls.	68 @ 72
Acidless tallow oils, bbls.	61 @ 62
Corn oil, loose	4.90 @ 4.95
Horse oil	6 1/2 @ 6 1/2

TALLOW.

Edible	7 1/4 @ 7 1/4
Prime city	7 1/4 @ 7 1/4
No. 1 Country	6 1/4 @ 6 1/4
Packers' Prime	6 1/4 @ 6 1/4
Packers' No. 1	6 1/4 @ 6 1/4
Packers' No. 2	5 @ 5 1/4
Renderers' No. 1	5 @ 6

GREASES.

White, choice	6 1/4 @ 6 1/4
White, "A"	6 1/4 @ 6 1/4
White, "B"	5 1/4 @ 5 1/4
Bone	5 1/4 @ 5 1/4
Crackling	5 @ 5 1/4
House	5 @ 5 1/4
Yellow	5 1/4 @ 5 1/4
Brown	4 1/4 @ 4 1/4
Glue Stock	5 1/4 @ 5 1/4
Garbage grease	3 @ 3 1/4
Glycerine, C. P.	@ 20
Glycerine, dynamite	13 @ 19 1/4
Glycerine, crude soap	13 @ 13 1/4
Glycerine, candle	15 @ 15 1/4

COTTONSEED OILS.

P. S. Y., loose	52 1/4 @ 53
P. S. Y., soap grade	49 1/4 @ 50 1/4
Soap stock, bbls., concen., 62@65% f. a.	2 1/4 @ 2 1/4
Soap stock, loose, reg., 50% f. a.	1.35 @ 1.45

COOPERAGE.

Ash pork barrels	90 @ 92 1/2
Oak pork barrels	1.07 @ 1.10
Lard tierces	1.30 @ 1.32 1/2

CURING MATERIALS.

Refined saltpetre	5 1/4 @ 5 1/4
Boracic acid, crystal to powdered	7 @ 7 1/4
Borax	4 @ 4 1/4
Sugar—	
White, clarified	@ 4 1/4
Plantation, granulated	@ 4 1/4
Yellow, clarified	4 1/4 @ 4 1/4
Salt—	
Ashton, in bags, 224 lbs.	32.25
English packing, in bags, 224 lbs.	1.45
Michigan, granulated, car lots, per ton	3.25
Michigan, medium, car lots, per ton	3.75
Casing salt, bbls., 280 lbs., 2x@3x.	1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)
Union Stock Yards, Chicago, June 11.

The beef cattle trade on the opening day of the week was strong and active, the moderate run of 19,315 cattle being an additional prop to the advance that took place in the market the closing days of last week. Trade generally was 15@25c. higher than Monday a week ago. Tuesday's trade gave further evidence of buyers' urgent need of cattle, and the supply of 4,374 head met with ready acceptance and sold, if anything, a little stronger than on the opening day of the week. Wednesday's run of cattle was again light, receipts being estimated at 14,000, and the three days' supply totaled 38,000 head, as compared with 39,500 for the same period a week ago, and the market was a "hum-dinger," everything selling 10@15c. higher than Monday and 30@40c. higher than two weeks ago. The extreme top of the market, 9c., was paid for prime yearlings, while heavy beefs sold up to \$8.90.

Scarcity of she-stuff continues to be a feature of the trade and we have had a well-sustained market; in fact, aside from the good to choice cows, which kind meet with competition from the cheaper grades of steers, the general she-stuff market is 10@15c. higher than it was a week ago, and the bull trade, while slow, is nevertheless about steady. We are rapidly approaching a time of the year when a break in the market on the grassy grades of cattle is always expected.

It certainly looks very strongly as if the expected big June run of hogs is not going to materialize, and we no doubt have seen the low point on hog prices for this season. It looks now as if the tendency of the trade would be toward a higher level, barring the usual fluctuations that take place from time to time. Wednesday, with a run of 26,000, the market ruled 5@10c. higher, bulk selling \$8.70@8.80. Packing sows are beginning to come a little freer, and when taken out and sold by themselves are going around \$8.25. The moderate run Wednesday was quite a disappointment. Supplies at the Western markets also show quite a dropping off.

The upturn in sheep and lamb values that has taken place since the opening of the week, putting values from 40@60c. per cwt. above last week's close, was expected by the talent to arrive around the first of the month. This bulge in prices will surely bring increased supplies next week. Quality of spring lambs has been excellent during the past few days, and it has been possible to sell the bulk of arrivals with medium sorts. We quote: Good to choice spring lambs, \$8.50 @ \$8.75; poor to medium springers, \$7.50 @ \$8.25; culls, \$6.00 @ \$6.50; fat clipped native lambs, \$7.00 @ \$7.25; poor to medium, \$6.00 @ \$6.75; culls, \$5.00 @ \$5.50; good to choice ewes, \$5.50 @ \$5.75; poor to medium, \$4.75 @ \$5.25; culls, \$3.00 @ \$4.00; breeding ewes, \$4.25 @ \$4.50.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., June 11.

Cattle receipts for the week ending today amounted to approximately 19,300 head. Beef steer values have been on a steady advance since the close of last week and are today quoted at 25 to 40c. higher on all grades. Values ranged on the bulk of the heavy weight offerings from \$8 to \$8.50, while those of medium weight and quality brought from \$7.50 to \$8. Cow values during the last week have also shown an advance, the market today being quoted at 15 to 25c. higher as compared with last week; \$7.25 was the top

price, while the bulk of the offerings sold from \$6 to \$6.75. Heifers are quoted steady to strong with last week's average, car load lots of this kind topped at \$8.25, and the bulk of the supply changed hands from \$7.50 to \$8. Veal calves remain on a steady basis as compared with last week, 11,000 being the top price on this kind. Quarantine receipts for the week amounted to approximately 8,200 head. Values on Texas steers are quoted today as compared with last week, at 40 to 50c. higher. The bulk of the offerings during the week sold from \$7 to \$7.75, while several loads sold at \$7.85 to \$7.90.

Hog receipts amounted to approximately 51,300 head. Since the opening of this week the market has been on a steady advance. At the opening of the session the market was quoted at 5 lower than last week's close; it continued on this basis until Monday, when a top of \$8.65 was made, since that time the market has advanced until today when \$8.85 was paid for several loads of prime butcher hogs. On an average the week's trading has been on a steady basis with that of the previous week. A good part of the offerings were bought by Eastern buyers. Quality has been exceptionally good and trading has been active.

Sheep receipts were 26,547 approximately during the week. Following last week's sharp decrease in values the market on lambs has regained its full strength and is quoted today at 50 to 60c. higher than last week, with a top on Tennessee lambs of \$8.95; native lambs \$8.65, and Southwest lambs \$8.40. The bulk of the Tennessee offerings sold during the week from \$8.75 to \$8.95, quality generally was good and most of the offerings sold around the top. The bulk of the native lambs sold from \$8.50 to \$8.65, and Southwesterns from \$8 to \$8.40. Clipped lambs are quoted at 50c. higher than last week, the top price being \$7. The offerings in this grade are scarce. Mutton sheep are quoted at 25 to 35c. higher than last week, \$5 being the top price.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, June 10.

The condition of the cattle market is most encouraging to livestock interests, both yesterday and today, everything selling readily at steady to ten cents higher prices. The run of cattle is light again today, only 9,000 being centered at the Kansas City market, which number includes 1,300 Southern. The dropping off in receipts as compared with last week is due to the general rains throughout this territory, thus causing feeders to hold back their cattle in order to put a better finish on them, which has a tendency to boost prices. A bunch of Western Kansas steers sold here today at \$8.65. Heavy native steers are quotable at \$8 to \$8.65, Western steers up to \$8.25, stockers and feeders \$7 to \$7.75, cows \$5.50 to \$7.25, bulls \$6 to \$7.25, heifers \$7 to \$8.60, veal calves \$9 to \$10.50, and Southern steers \$5.90 to \$8.

The hog market received another boost here today after yesterday's strong close, and sales are quoted ten to fifteen cents higher, 16,000 arriving here. Top \$8.65, bulk of sales \$8.55 to \$8.60 heavy weights are selling at \$8.45 to \$8.55, packer and butcher grades \$8.50 to \$8.60, light weights \$8.55 to \$8.65, and pigs \$7 to \$7.75.

The 10,000 sheep that arrived here today were cleaned up in good shape at ten to fifteen cents higher value. There is still some native stuff in evidence, some 53 lb. lambs selling at \$8 here today. Bulk of the receipts, however, are from Western territory, principally from Texas, Arizona and Colorado, and sales on lambs range from \$7 to \$8, wethers \$4.75 to \$5.90, and ewes \$4.25 to \$5.25.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., June 10, 1913.

Under the influence of very moderate supplies of beef the market has been gradually regaining its lost strength and prices are 25 @40c. higher than at the low time two or three weeks ago. Packers are still showing favor to the light and handy weight beefs and paying a premium for choice yearlings, but of late they have been taking more kindly to the choice, heavy and medium weight cattle, and good cattle of all weights sold in about the same notches today. Best beefs are quoted as high as \$8.60, and the bulk of the fair to good 1,050 to 1,400-pound beefs sell around \$7.90@8.20, with warmed up and short fed grades going to both killers and feeder buyers at \$7.50@7.80. Cows and heifers have been in very limited supply and have developed considerable strength, prices being back to about the best time of the season. Range is from \$4 to \$8, the big bulk of the fair to good butcher and beef stock at \$6.25@7.25. Veal calves are the highest of the season at \$7.75@10.25, and bulls, stags, etc., find a free outlet at strong figures, \$6.25@7.25.

Receipts of hogs are falling considerably short of this time last year and packers are buying them eagerly at higher prices. There is also a little improvement in the demand from eastern butchers, so that the offerings are moving readily at the stronger figures. In fact, every little break in prices simply serves to increase the demand, and the market quickly recovers. Very heavy supplies the early part of last week resulted in a sharp decline, but this has been fully recovered. Light and butcher grades still have a shade the best of it, but the fair to good hogs of all weights are selling within a comparatively narrow range. With only 7,000 hogs here today the market was generally 10c. higher. Top hogs brought \$8.47, as against \$8.40 last Tuesday, and the bulk of the trading was at \$8.35@8.45, as against \$8.25@8.35 one week ago.

Now that the big bulk of the winter-fed sheep and lambs have been marketed, the market is developing a very bullish tendency and prices are working upward rapidly. Very little "wooled" stock is coming, although California woolled spring lambs brought \$8.50 today. Best corn fed, shorn lambs brought \$8 and are quoted at \$7@8. Shorn yearlings are quoted at \$5.75@6.75; shorn wethers \$5.50@6, and shorn ewes \$5.25@5.75.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending June 7, 1913:

CATTLE.

Chicago	28,313
Kansas City	17,205
Omaha	11,426
St. Joseph	6,167
Cudahy	544
Sioux City	2,369
South St. Paul	4,390
New York and Jersey City	10,702
Philadelphia	804
Pittsburgh	1,716
Denver	1,193

HOGS.

Chicago	139,609
Kansas City	61,500
Omaha	59,689
St. Joseph	47,106
Cudahy	12,064
Sioux City	26,611
Ottumwa	12,600
Cedar Rapids	9,465
South St. Paul	25,909
New York and Jersey City	27,216
Philadelphia	3,765
Pittsburgh	7,508
Denver	8,818

SHEEP.

Chicago	91,445
Kansas City	35,655
Omaha	16,925
St. Joseph	7,659
Cudahy	381
South St. Paul	1,375
New York and Jersey City	48,110
Philadelphia	10,230
Pittsburgh	8,882
Denver	885

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, June 13.—Market steady; Western steam, \$11.35; Middle West, \$11.20@11.25; city steam, 10% @107½c.; refined, Continent, \$11.65; South American, \$12.35; Brazil, kegs, \$13.35; compound, 8% @87½c.

Marseilles Oils.

Marseilles, June 13.—Sesame oil, fabrique, 78 fr.; edible, 90 fr.; copra oil, fabrique, 102½ fr.; edible 118 fr.; peanut oil, fabrique, 77 fr.; edible, 94 fr.

Liverpool Produce Market.

Liverpool, June 13.—(By Cable).—Beef, extra India mess, 130s.; pork, prime, mess, 105s.; shoulders, square, 57s.; New York 55s. 6d.; picnic, 51s. 6d.; hams, long, 83s.; American cut, 76s. 6d. Bacon, Cumberland cut, 66s. 6d.; long clear, 72s.; short backs, 67s.; bellies, clear, 66s. Lard, spot prime, 55s. 6d.; American refined in pails, 56s. 6d.; 28-lb. blocks, 55s. Lard (Hamburg), 56 marks. Tallow, prime city, 32s. 6d.; choice, 34s. 9d. Turpentine, 29s. Rosin, common, 12s. 12d. Cheese, Canadian finest white, new, 57s. Tallow, Australian (London), 33s. 9d. @37s. 9d.

FRIDAY'S CLOSINGS.

Provisions.

The market was firmer again on the better hog market and light offerings of contracts.

Stearine.

The market was dull and prices were quoted unchanged at 8¼c. for oleo.

Tallow.

The market was quiet with prices quoted at 6c. for city and 6½c. for specials.

Cottonseed Oil.

The market was excited, active and very strong on the morning session. Heavy buying credited to large shorts forced prices to new high levels.

Market closed firm at new high records. Sales, 37,300 bbls. Spot oil, \$7.35 bid. Crude, nominal. Closing quotation on futures: June, \$7.35@7.42; July, \$7.42@7.43; August, \$7.43@7.44; September, \$7.44@7.46; October, \$7.05@7.06; November, \$6.49@6.50; December, \$6.37@6.39; January, \$6.35@6.39. Good off oil, \$7.25 bid; off oil, \$7.15@7.45; red off oil, \$6.90@7.40; winter oil, \$7.50 bid; summer white, \$7.50 bid.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, June 13.—Hog market strong. Bulk of prices, \$8.80@8.95; light, \$8.70@9; mixed, \$8.60@9; heavy, \$8.35@8.95; rough heavy, \$8.35@8.50; Yorkers, \$8.90@9; pigs, \$6.80@8.75. Sheep market steady; natives, \$5.10@6.25; Westerns, \$5.25@6.25; yearlings, \$5.75@6.90; lambs, \$5.75@7.90; Westerns, \$7@8.10.

Sioux City, June 13.—Hogs higher, at \$8.45 @8.60.

St. Louis, June 13.—Hogs higher, at \$8.45 @8.60.

Cleveland, June 13.—Hogs steady, at \$8.90 @8.95.

Buffalo, June 13.—Hogs easy, with 8,000 on sale; prices, \$8.90@9.10.

Kansas City, June 13.—Hogs higher, at \$8.05@8.80.

South Omaha, June 13.—Hogs higher, at \$8.45@8.65.

St. Joseph, June 13.—Hogs strong, at \$8.35 @8.77½.

Louisville, June 13.—Hogs steady, at \$8.40 @8.55.

Indianapolis, June 13.—Hogs steady, at \$8.75@8.85.

Cudahy, June 13.—Hogs higher at \$8.25 @9.

OLEO OIL AND NEUTRAL LARD.

(Special Wire to The National Provisioner.)

New York, June 12.—The run of good cattle which we have had lately will now soon come to an end and will be followed by grass cattle right through the balance of the spring and summer months, which of course will not have as large a supply of fat as have corned cattle. The turnover in extra oleo this week has been modest, but the demand is very slack for the lower grades. There is no increase in the arrivals of hogs, and hence the lard market continues as high as it was, or fluctuating with the daily larger or smaller hog arrivals, but the total fluctuation in the lard market is at a minimum. A very good demand is springing up from the various markets of Europe for butter oil, notwithstanding the high prices ruling for same, and Europe is commencing to purchase its requirements for the balance of the season.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 7, 1913, are reported as follows:

	Chicago.*	Cattle.	Hogs.	Sheep.
S. & S. Co.	3,874	13,800	7,747	
Armour & Co.	4,155	32,500	21,670	
Swift & Co.	4,473	23,900	21,358	
Morris & Co.	3,001	9,200	9,001	
G. H. Hammond & Co.	1,472	9,100	9,288	
Libby, McNeill & Libby	300			

Anglo-American Provision Co., 5,200 hogs; Boyd, Lunham & Co., 6,200 hogs; Western Packing Co., 8,500 hogs; Roberts & Oake, 5,900 hogs; Miller & Hart, 8,800 hogs; Independent Packing Co., 6,700 hogs; Brennan Packing Co., 3,900 hogs; others, 11,700 hogs.

*Incomplete.

	Kansas City.	Cattle.	Hogs.	Sheep.
Armour	3,305	17,544	7,682	
Fowler	929		2,596	
S. & S.	2,966	12,675	5,925	
Swift	3,697	18,654	8,040	
Cudahy	2,842	8,162	6,636	
Morris & Co.	3,215	9,343	4,730	
Butchers	251	131	46	

Blount, 108 cattle and 356 hogs; Independent Packing Co., 437 cattle; John Morrell, 159 cattle; M. Rice, 12 cattle and 624 hogs; Schwartz, Bolen & Co., 557 hogs; St. Louis Dressed Beef Co., 56 cattle; United Dressed Beef Co., 70 cattle; Wolf Packing Co., 87 cattle.

	Omaha.	Cattle.	Hogs.	Sheep.
Morris & Co.	2,067	9,911	3,009	
Swift & Co.	3,063	16,153	3,658	
Cudahy Packing Co.	3,572	15,929	7,536	
Armour & Co.	2,782	19,025	3,014	
Swartz & Co.		3,037		
J. W. Murphy		4,595		

Lincoln Packing Co., 114 cattle; South Omaha Packing Co., 32 cattle; Kauf & Rinderspacher, 14 cattle; John Morrell & Co., 92 cattle; T. M. Sinclair & Co., 167 cattle; Kauf Packing Co., 165 hogs.

	St. Joseph.	Cattle.	Hogs.	Sheep.
Swift & Co.	1,450	19,775	3,856	
G. H. Hammond & Co.	1,325	6,216	1,694	
Morris & Co.	1,325	5,571	1,139	
United Dressed Beef Co.		180 cattle; New York Butchers' Dressed Meat Co., 32 cattle.		

RECEIPTS AT CENTERS

SATURDAY, JUNE 7, 1913.

	Cattle.	Hogs.	Sheep.
Chicago	200	8,452	4,000
Kansas City	100	1,687	
Omaha		8,125	
St. Louis	550	7,199	260
St. Joseph	100	2,800	600
Sioux City	900	5,000	200
St. Paul	300	2,000	100
Oklahoma City	200	300	
Fort Worth	600	200	
Louisville		2,865	3,480
Detroit		200	
Indianapolis	200	3,000	
Pittsburgh		2,000	1,500
Cincinnati	672	1,361	1,046
Buffalo	50	2,500	200
Cleveland	40	1,000	600
New York	401	2,229	3,104

MONDAY, JUNE 9, 1913.

Chicago	20,000	53,068	15,000
Kansas City	8,500	9,415	11,000
Omaha	2,800	4,208	4,100
St. Louis	4,000	7,628	5,000
St. Joseph	1,600	4,000	1,600
Sioux City	2,000	5,000	2,000
St. Paul	1,500	6,400	200
Oklahoma City	600	600	
Fort Worth	5,000	1,500	1,000
Milwaukee		6,744	
Denver	300	800	
Louisville		3,735	
Detroit		100	
Wichita		129	
Indianapolis	600	1,400	
Cincinnati	2,200	9,500	13,000
Buffalo	2,355	2,088	1,260
Cleveland	4,000	18,000	5,000
New York	560	4,000	6,000
	2,648	9,454	16,948

TUESDAY, JUNE 10, 1913.

Chicago	5,000	15,000	15,000
Kansas City	9,000	16,000	10,000
Omaha	3,200	6,900	3,200
St. Louis	5,000	13,500	5,500
St. Joseph	1,700	7,800	2,600
Sioux City	1,800	5,000	200
St. Paul	1,500	4,000	300
Oklahoma City	600	1,400	
Fort Worth	2,300	600	1,200
Milwaukee		3,478	
Denver	500	1,300	500
Louisville		1,658	3,802
Detroit		100	
Cudahy		3,000	
Wichita		1,681	
Indianapolis	1,850	11,000	
Pittsburgh		3,000	1,500
Cincinnati	276	2,057	2,605
Buffalo	50	3,000	900
Cleveland	40	2,000	400
New York	597	2,477	6,229

WEDNESDAY, JUNE 11, 1913.

Chicago	15,000	27,608	20,000
Kansas City	5,000	12,978	7,000
Omaha	3,000	7,048	1,200
St. Louis	3,500	12,122	5,000
St. Joseph	1,300	6,200	2,000
Sioux City	1,500	8,000	200
St. Paul	400	2,500	100
Oklahoma City	400	800	
Fort Worth	4,300	2,500	1,500
Milwaukee		5,119	
Denver	300	500	200
Louisville		3,468	10,612
Detroit		1,500	
Cudahy		500	
Indianapolis	1,500	8,000	
Pittsburgh		2,500	1,500
Cincinnati	677	3,563	1,856
Buffalo	50	2,500	800
Cleveland	80	1,300	600
New York	1,575	5,250	8,100

THURSDAY, JUNE 12, 1913.

Chicago	4,000	22,000	15,000
Kansas City	3,000	7,500	4,500
Omaha		8,800	
St. Louis	3,500	11,500	8,000
St. Joseph		10,000	
Sioux City		6,500	
St. Paul		2,200	
Milwaukee		6,353	
Louisville		3,700	11,902
Detroit		2,500	
Cudahy		800	
Indianapolis		1,890	
Cincinnati		8,000	
Buffalo	687	3,024	2,847
Cleveland	50	4,900	600
New York	1,610	1,273	7,052

FRIDAY, JUNE 13, 1913.

Chicago	1,500	20,000	8,000
Kansas City	500	5,500	3,000
Omaha	400	7,700	1,800
St. Louis	1,400	7,000	5,000
St. Joseph	200	6,000	300
Sioux City	900	7,500	200
Fort Worth	2,500	1,500	500
St. Paul	500	3,200	100
Oklahoma	2,000	1,000	

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO JUNE 9, 1913.

	Beef.	Calves.	Sheep and Lambs.	Hogs.
New York	2,236	7,182	1,442	5,559
Jersey City	3,301	4,363	35,015	16,517
Central Union	2,523	574	9,193	—
Lehigh Valley	2,642	410	2,415	—
Scattering	—	142	51	4,840
Totals	10,702	13,250	48,110	27,216
Totals last week	10,730	13,982	40,305	27,268

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Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

Why High Prices Have Helped the Retail Meat Man

By a Veteran Retailer.

The old-fashioned Cheap John butcher was usually a "fly-by-night," operating when meat was cheap. And it was cut and gashed any old way, and sold in lots, sometimes guessing at the weight. This brought a rush of customers and a lot of cash in the drawer, but by the time the bills were all paid the following Monday morning, the "bank roll" was pretty well flattened out, and if things did not pan out properly Mr. Cheap John butcher pulled up stakes and got out, trying his luck in some other neighborhood.

That's why the hard-working butcher, who builds up a fine business and reputation by handling quality, and doing business as it should be done, is far better off today, when all meats and foodstuffs are high. He pays more for his goods, but he gets more for them, fully realizing that he must cut close and carefully, making every ounce tell. He must reduce his expenses to the very lowest possible figure, stick close to business, and to his surprise he finally finds his finances to be in tip-top shape.

It is hard to realize it, but the high prices of meat of the last two years or more have driven hundreds of irresponsible butchers out of business, as well as some responsible ones who were the victims of circumstances, which may trip up any tradesman. But these cheap men who were frozen out were a detriment to the trade in general, as they could only exist by buying bargains and selling any kind of cheap meats in the same way.

Now that there are no more bargains to be had, the established butcher does not have to compete with flaring signs, special sales, heads of cabbage, quarts of potatoes, bags of apples, watermelons, toothpick holders, match safes, cheap cups and saucers, soup plates, and other junk in the shape of souvenirs. These were so freely given away when meat was so cheap, that the buying public was kept running from one shop to another on Saturdays, looking for something for nothing.

The time is past when in many poor neighborhoods the doctor had to be called in on Sundays and Mondays to attend sick children and their elders, who bought meat that was really unfit for food because it was cheap, and because a penny souvenir was given away.

It is a blessing that the high prices have practically done away with that kind of business, and that better, fresher meats are sold, and at a far better price. Souvenirs are rarely heard of now-a-days. What is not legitimate can not continue in an everyday business like the butcher business. And the men who want to do business properly would no more want to return to such a state of affairs than they would want to keep their shops open Sundays. The high prices of meats have improved the business in many ways, and it is extremely improbable that the old state of affairs will ever return.

Another evil, the reform of which has been agitated for years, is the giving away of suet, bones and liver, and eventually this must die a natural death, just as the souvenir habit did. The sooner the better. So that, with the help of the computing scale and the cash register, where every ounce is charged and paid for and every sale recorded, it will gradually put the business on the solid foundation where it rightfully belongs.

And this is where it should have been long ago, because the whole retail business is founded on pennies, and the computing scale takes good care of that end of it. Every piece of meat that is sold in a retail shop should be laid on a sheet of paper and then weighed, for sanitary reasons as well as financial. The butcher pays for the paper; it is a very important item of expense; each sheet weighs something. And the computing scales are so sensitive and exact (which is proper) that even half-ounces are paid for.

The butcher who does not want to be bothered with new fangled contraptions, and is satisfied to go along the same as his grandfather did, will finally wake up, and do business in an up-to-date and business-like way. Either that, or he will be forced out to make room for another and better class of business men, who appreciate the value of pennies, on which, as was said before, the retail business is founded.

A penny doubled every day for two weeks amounts to just \$81.92. That's an old story, but age does not rob it of its truth. And the word "retail" means practically small sales, and small sales mean pennies. The retail butcher business today was never in better condition, and it is growing more so every day. And most of the discontented ones who are losing money have only themselves to blame. There are exceptions to every rule, of course, but it is understood that these remarks apply to general and not special cases. L. A.

BUTCHERS AND THE FLY CAMPAIGN.

The state veterinarian of Pennsylvania has started a special "fly-swatting" campaign among the butchers of that state. He has issued a circular letter to the seven thousand butchers and meat dealers in the state, to call their attention to the dangers that lurk in meats and other food products that are exposed to flies, especially in the summer time. The text of the letter follows:

It is important, with the approach of warm weather, that something be done to prevent flies in and about slaughterhouses and places where meat is exposed for sale. Manure, particularly horse manure, human feces, cow manure, such as the contents of paunches of slaughtered cattle and accumulation of organic refuse, and rubbish similar to that found around unsanitary slaughterhouses and markets afford the most favorable conditions for flies to breed.

The fly lays about one hundred and twenty eggs. There may be from eight to fourteen breeds annually. It is calculated that the

progeny of a single female fly might be over 14,000,000,000,000 individuals at the end of the twelfth generation. The form and character of the fly's body and limbs is particularly adapted for carrying the infectious material. Since it breeds in fecal matter as has been shown, and feeds on even more dangerous material, such as is found in cuspidors, privies, the carcasses of dead animals, decomposed meat and other equally germ laden material, the consequent facility for the spread of disease breeding germs is very apparent. It has been found that a single fly carried in its mouth and on its leg 100,000 fecal bacteria. The number of bacteria on a single fly may reach over 600,000.

It has been pointed out that filth breeds flies and flies breed death, and that the fly is far more dangerous than a wild beast roaming about for the reason of its enormous capacity for multiplication and silent mischief.

The fly has been condemned because it carries typhoid, dysentery, tuberculosis, infantile diarrhoea, anthrax, smallpox, Asiatic cholera, ophthalmia and other dangerous diseases. It has recently been further condemned for spreading that dreaded disease, infantile paralysis.

Is it not then important for the Meat Hygiene Service of the State Livestock Sanitary Board to have the hearty co-operation of careful and tidy butchers and local Boards of Health in requiring the careless and slovenly butcher to keep his establishment and its surroundings clean so that there may be no place for this dangerous pest to breed? Is it not likewise high time for the butchers throughout the State to provide screens to protect the meats from contamination as has been done in a few localities? Your hearty co-operation in dealing with this important problem is earnestly requested.

A GOOD WORD FOR THE BUTCHER.

In its issue of this week Leslie's Weekly says:

A good word for the butcher! He needs it. Perhaps he deserves it.

Nobody seems to like the occupation of the man with the bloody knife. The vegetarian despises him. Children fear him. Women watch him wield the cleaver and hold their breath.

Men facing the butcher at the block regard him with the kind of pity they feel for an executioner.

Somebody must do the butcher's work. But is it such a bad job after all? The butcher of the market stall does not kill the cattle whose steaks he sells. He does not wring the neck of the chickens or behead the turkeys. Somebody else does that.

The butcher of the market is not the brute his common name implies. Usually he is a kind-hearted, good-natured, round-faced son of toil giving good honest weight, serving a cut oftentimes to a customer whom he knows cannot or will not pay, donating many a soup piece to a poor and deserving family and always sparing a bone for a stray dog or cat.

The butcher is a tidy and on order person. His well-kept meat market has no sinister aspect. The aroma of the sawdust on the floor lends the freshness of the woods to the place. The regular rows of clean dressed poultry hanging behind the butcher and the substantial joints lying before him ready for the knife and saw are so fresh and appetizing that if you like the flavor of a good table, they give you a consuming appetite for a savory fricassee, a juicy roast, a well-browned chop or a tender steak.

Give the butcher the glad hand. There are many who do less good and much more harm.

LOCAL AND PERSONAL.

E. W. McIntyre's butcher shop at Pensacola, Fla., has been destroyed by fire.

John Kafer has purchased the meat shop of H. Ulmer at Sulphur Springs, O.

F. Gombas has opened a meat market at Allentown, Pa.

Anna Eliasohn, conducting a meat market at Grand Rapids, Mich., has filed a voluntary petition in bankruptcy.

Voss Brothers' meat market at Grand Rapids, Mich., has been damaged by fire.

John Buss is erecting a meat market at Freeport, Ill.

N. W. Warner has opened his new meat market at Guthrie, Okla.

Geo. Long & Co. have opened their branch meat market at Onset, Mass.

C. G. Vogelmann, of Spokane, has purchased an interest in the meat business of A. Denoo at Rosalia, Wash.

P. & E. Aimo have purchased the interest of F. Caprioglio in the sausage factory of Aimo & Co., at Fresno, Cal.

The death is reported of S. Pace, of the meat firm of S. Pace & Bro., at San Jose, Cal.

Meyer & Oconto have engaged in the meat business at Oconto, Neb.

Frank Kuska is about to close out his meat business at Primrose, Neb.

E. O. Baller has sold out his meat market at Madison, Neb.

J. A. Shoer has engaged in the meat business at Jamestown, Neb.

Charles Roberts has discontinued his meat business at Blue Springs, Neb.

Thompson & Morning have purchased the Foley meat market at York, Neb.

Fred Skinner has leased his meat market at Ainsworth, Neb., to John Springer.

H. E. DeArmon has moved his meat market into his new building at Mineola, Kas.

John Gore has purchased the business of the Skaggs meat market at Eureka, Kas.

John Gaiser, of Newton, Kas., is soon to engage in the meat business at Wichita, Kas.

S. S. Scoggin has assumed the management of the City Meat Market at Blair, Okla.

E. P. Hall has leased the Scott building at Braman, Okla., and will open a meat market and grocery store.

J. Y. Burke and W. H. Burke, of Oklahoma City, Okla., have purchased the meat market of Chas. Helwik at Kaw City, Okla.

Elmer Swore has purchased the butcher shop of John Bridson at Pleasanton, Kas.

C. L. Ferguson has increased the size of his building at Copemish, Mich., and is adding groceries to his meat business.

Lloyd Webb, recently of Carson City, has engaged in the meat business at Ovid, Mich.

The Meyers Market Company, Detroit, Mich., has engaged in the wholesale and retail meat business, with a capital of \$5,000.

A. E. Weaver, owner of the Palace Market at Wayland, Mich., has purchased the meat business of F. A. Burlington, and will continue it.

A. Renick has sold a half interest in his meat business at Allegan, Mich., to Frank Curry, and the firm is Renick & Curry.

Bert Alshouse has been succeeded in the meat business at Haslett, Mich., by Mrs. Nettie Minick. William Manning will be manager.

M. A. Willis has opened a meat market at Charlotte Harbor, Fla.

W. J. Paul has sold his meat market at Lewiston, Pa.

James Gelder has opened up his new meat market at Charleroi, Pa.

E. C. Hoffman has purchased the D. E. John's meat market at Caney, Kan.

J. J. Davis has sold the City Meat Market at Luling, Tex., to L. A. Allen.

ATTEND TO YOUR OWN BUSINESS.

Knocking a competitor invariably acts as a boomerang; it returns to the man who did the knocking and he receives the full force of the blow. Most of this sort of treatment accorded competitors is because the only one who thus asserts himself is the type of person who is more prone to attend to other people's business than to his own. There are a great many people, ourselves among the number, who would be at once prejudiced against a person who would vilify or "run down" a competitor, another man in the same line of business.

Strange as it may seem, there are many people, merchants, insurance solicitors and others, who think to make capital for themselves and the business they represent by trying to belittle their competitors and, unfortunately but true, nevertheless, there are people engaged in trade journalism who think it is good business to bolster up themselves by trying to belittle a contemporary. It is better always to speak a good word for a competitor than to try to create a prejudice against him. Self-examination is a pretty good thing and it will put more money into the cash drawer than worrying about competition and vilifying competitors.

—New England Tradesman.

CAUSES OF GREAT LOSSES IN EGGS.

Every year there is a loss of millions of dollars in bad eggs, the direct result of haphazard methods of production, marketing, and shipping which are now in vogue in many States. The greatest part of this loss is due mainly to ignorance or indifference on the part of the farmer and producer, and only a small part is caused by carelessness on the part of the buyer and shipper.

With a view to determining the causes of the great loss in eggs, the United States Department of Agriculture undertook a thorough investigation of the problem, and in its latest publication on the subject (Bulletin 160, Bureau of Animal Industry) are presented the results of experiments conducted in Kansas to determine what deterioration took place in eggs when retained under typical conditions on the farms, in the country store, and during transportation.

The field chosen for the work was one where the production and marketing of eggs was an important factor, a location where the co-operation of several farmers could be secured, and a town that was far enough from a central collecting point so that the effect of typical transportation conditions could be observed. The eggs were collected at a stated time each day from several farms,

and every egg, fertile or infertile, was supposed to be absolutely fresh when entered in the experiments.

The different tests included keeping eggs in dwelling house, in cyclone cave, in nests provided for laying hens, eggs placed under sitting hen, under corner, in nest in weeds or underbrush, in nest in strawstack, and in stolen nests for periods varying from two to seven days.

The tests emphasized the fact that infertile eggs keep better than fertile. One-third of the annual loss in eggs is due to "blood rings." A blood ring is caused by the development and subsequent death of the embryo of a fertile egg subjected to heat. No embryo can develop in an infertile egg, no matter how long it may be subjected to heat. Unless cooled at once and kept cool, a fertile egg will spoil in hot weather almost as quickly as raw milk.

Some of the loss due to "rots" and "spots" is caused by contamination in the nest and is largely, if not entirely, preventable.

Among the results of the tests it was found that:

Eggs kept in the cyclone cave proved much better in quality than those kept under other conditions;

Taking the season as a whole, an unheated room in a dwelling is not conducive to good quality in eggs;

During the hot summer months the conditions surrounding the weed nest, the nest in the straw stack, or under the corn crib, and the stolen nest, as well as the keeping of eggs in the house, favor the production of spots, blood rings, and rots;

Infertile eggs, regardless of where they may be kept, are much more resistant to deterioration than fertile;

Two-thirds of the total loss in fertile and infertile eggs takes place on the farm. The basic factors responsible for this condition are the haphazard methods of poultry management on the farm.

The results of all the experimental work point to the fact that the production of the infertile egg is the greatest asset in the attempt to produce high-quality market eggs during hot weather.

To assure a high quality of product and prevent in a large measure the loss now experienced in the value of the country's egg production, producers are urged to observe the following five simple rules:

- (1) Give the hens clean nests.
- (2) Gather eggs at least once daily.
- (3) Keep eggs in a cool, dry place.
- (4) Market eggs at least twice a week.
- (5) Kill or sell all mature male birds as soon as the hatching season closes.



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New York Section

J. H. Agnew, head of the construction department of Morris & Company, was in New York this week.

Swift & Company's sales of fresh beef in New York City for the week ending June 7, 1913, averaged 12.36 cents per pound.

Richard Webber will open another food department store on Tuesday next at 163rd street and Southern Boulevard. The new shop is fifty feet front, with a depth of one hundred feet. The business of Richard Webber is forty years old this year.

Manager Havens, of the S. & S. Company's Empire branch, is very proud of his new coolers at Tenth avenue and 14th street, the old Indianapolis Abattoir Company location. They have been entirely remodeled and refitted, and are as attractive for meat display as any in town. He reports business good.

Henry J. Schmidt, retail butcher in business at No. 140 East 42nd street, and residing at No. 242 East 49th street, has filed a voluntary petition in bankruptcy, with liabilities of \$13,443.36, unsecured; and assets of \$6,370.22, which include debts due aggregating \$3,769.95, and stock, fixtures, etc., valued at \$2,350.

Robert E. Conway, general manager of the Armour interests at St. Louis, left this week for a tour of South America. He is taking a six months' vacation and utilizing the time to combine an ocean voyage with a tour of investigation of the meat-producing territory to the South which is a center of world-wide interest just now.

The annual outing of the employees of Swift & Company in the New York district takes place next Saturday at College Point, L. I. It promises to be the biggest affair ever held in the meat trade in New York. Attendance is limited to Swift employees and their families, and it is expected that the attendance will exceed 5,000.

The plan for a city ice-making plant was adopted last week by the Board of Estimate against the opposition of Mayor Gaynor, but has since struck a snag in the matter of finances. It is said that the funds supposed to be available for the purpose cannot be obtained, and that a unanimous vote to appropriate other funds cannot be secured in the face of the mayor's opposition.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending June 7, 1913, by the New York City Department of Health: Meat.—Manhattan, 5,630 lbs.; Brooklyn, 12,632 lbs.; Queens, 100 lbs.; total, 18,362 lbs. Fish.—Manhattan, 5,200 lbs.; Brooklyn, 300 lbs.; total, 5,500 lbs. Poultry and game.—Manhattan, 2,067 lbs.; Brooklyn, 15 lbs.; Queens, 10 lbs.; total, 2,092 lbs.

The Sulzberger & Sons Company will move its district headquarters from the general offices on East 47th street to the Gansevoort Market district. It is now fitting up handsome offices on the second floor of its

branch house property at Tenth avenue and 14th street for the use of District Manager Howe and District Superintendents Stiefel of the small stock department, Finkeldey of the provision department and Pratt of the branch house sales department. This block now houses the district headquarters of Swift, Morris, Armour, Cudahy and the S. & S. Company.

Local master butchers' associations have gone on record in favor of free admission of cattle, as well as meats, and also in favor of a municipal ice plant. Since April 1, retail butchers have been paying \$6 per ton for ice, as compared with \$3.40 for the same time last year, and in consequence of supply conditions as reported, they are apprehensive that prices will be advanced further with a probability of not stopping short of \$10 per ton. Without some plan for supplementing the apparent visible supply they would not be taken by surprise if the price should exceed the last-named figure, especially if the temperature of the summer months and the time of its duration should approximate high records.

NEW YORK STATE MASTER BUTCHERS.

The 20th annual convention of the New York State Master Butchers' Association was held this week at Rochester, N. Y. There was a large attendance, and the importance of many questions to be discussed made the meeting an interesting one in the trade. The convention adopted resolutions demanding removal of the duty on cattle, the repeal of the federal tax on oleomargarine and better local meat inspection laws. The new Brooks net weight law was discussed and it was decided to make a test case on that part of the law requiring a sales slip with every retail sale of meat. The annual banquet was held on Tuesday evening and there were many prominent speakers.

President Frank P. Burek of Brooklyn was re-elected, and other officers were chosen as follows: First vice-president, Philip J. Keller, Niagara Falls; second vice-president, H. J. Schaad, Rochester; third vice-president, Charles J. Arnheim, Utica; fourth vice-president, Edward Ruehl, New York City; fifth vice-president, Herman Kirchbaum, New York City; recording secretary, William T. Hornidge, New York City; financial secretary, Charles Young, New York City; treasurer, Frank J. Balthaser, Buffalo; inside guard, Herman Himstedt, Brooklyn; outside guard, Christian Schuck, Bronx; trustees, Leon Weinstock, New York City; Charles M. Kolb, Buffalo, and August F. Grimm, New York City.

Utica was selected as the next meeting place of the association.

A FREE PORT IN NEW YORK.

The Committee on Foreign Trade of the Merchants' Association of New York has received several communications suggesting the advisability of inaugurating a campaign to establish a free port in the port of New York. Before undertaking to study even the general aspects of the proposal, the commit-

tee is desirous of receiving from the members of the association an expression of opinion as to the benefits or disadvantages to be derived from a free port. The question is a comparatively new one to New Yorkers.

A free port, as this institution exists in several of the most important shipping cities abroad, such as Hamburg and Rotterdam, consists in a neutral zone, where merchandise can be brought free of duty, and without any of the usual customs formalities whatever. In this zone goods may be stored in "free" warehouses, can be unpacked, repacked, mixed or manufactured and re-exported without paying any duty. Samples or merchandise in consignment can be kept in the free port.

Edwin J. Clapp in his valuable work on the port of Hamburg, in speaking of the "free port," says: "The first advantage of the free port is in facilitating re-exportation; indeed, the importance of the re-exportation trade is what, before all else, led to its creation. Merchandise can be brought free of duty into the free port, stored in its warehouses, repacked or mixed, and then, as conditions of the market dictate, sent across the customs line.

Bonded warehouses do not offer the same opportunity for unhindered movement of merchandise within a port; everything must be done under the harassing control of customs men. In Hamburg there is no need of counting and verifying pieces when a re-exportation is made. A bonded warehouse cannot offer the same facilities for various manipulations necessary to prepare goods for the consumer, such as cutting wines and mixing coffees. . . . Perhaps the chief advantage of the free port lies in the facilities it offers for the rapid, frictionless discharging of ships with dutiable goods, whether destined for re-exportation or shipment inland."

A question which naturally suggests itself in speaking of a free port in New York is the location of an institution requiring such a large acreage of water front property. It is obvious that neither Manhattan Island nor the Jersey shore of the Hudson would be possible. A sufficiently large zone could perhaps be obtained in South Brooklyn, but this question is plainly one of the details difficult of solution, which would have to be solved when the general principles have been decided.

SCHWARZ LOSES HORSE MEAT CASE.

On the ground that the New Jersey state slaughterhouse act of 1910 is constitutional, the Supreme Court last week handed down a decision affirming the judgment of conviction in the First District Court of Jersey City in the suit against Schwarz Brothers Company of Kearny by the State Board of Health. The charge against the company was that it had slaughtered live horses without having a license from the State Board of Health.

After the conviction the Schwarz Company appealed to the Supreme Court, claiming that the slaughterhouse act of 1910, under which the proceedings were brought, was unconstitutional. The defendants also claimed that the act did not apply because the horse meat was intended only for export to Holland, where it is in demand for manufacturing purposes. It did not come under the terms of the federal meat inspection act.

HEARN West Fourteenth St., New York.

NO MEATS BUT EVERYTHING GROCERIES IN LIQUORS DRY GOODS.

NAVY MEAT REQUIREMENTS.

(Continued from page 16.)

2. Each round to be sewed up in strong unsized muslin, with the net weight plainly marked on both sides of the cover.

3. Beef rounds, fresh, frozen.—Same as beef rounds, fresh, above. Rounds must be from recently slaughtered animals and be frozen solid before delivery.

Liver, Beef, Fresh:

1. To be strictly fresh and of the best quality. They shall be thick, well-shaped, and weigh not less than 9 pounds each.

2. To be delivered in substantial commercial containers, well lined with oiled or paraffin paper, and sufficiently tight to completely protect the contents from dampness, dust, or other contamination. Net weight to be plainly marked on each end of the case.

3. Same as liver, fresh, above. Livers must be from recently slaughtered animals, and be frozen solid before delivery.

Mutton, Fresh:

1. Mutton, fresh.—To be of good, fat, marketable quality, strictly fresh; from wethers over 1 and under 3 years old; the carcasses to be trimmed with heads off at the first vertebral joint; the shanks of the fore-quarters to be cut off at the knee joint, and of the hindquarters at the hock joint. The weight of the dressed carcass to be not less than 45 nor more than 60 pounds. Hearts, livers, and lungs to be excluded from delivery. Each carcass to be sewed up in strong unsized muslin, with the net weight plainly marked on both sides of the cover.

2. Mutton, fresh, frozen.—Same as mutton, fresh, above. The mutton must be from recently slaughtered animals, and be frozen solid before delivery. The latter will be determined by sawing through the thickest part, and the surface exposed thereby shall be crystallized throughout.

Veal, Fresh:

1. Veal, fresh.—To be from native or Western calves of good quality, conformation and finish. The flesh shall be firm and light colored and the kidneys well covered with white fat. The calves shall be commercially trimmed, strictly fresh, and in perfect condition, and delivered in sides weighing not less than 45 nor more than 80 pounds net. Each side to be sewed up in strong unsized muslin, with the net weight plainly marked on both sides of the cover.

2. Veal, fresh, frozen.—Same as veal, fresh, above. The veal must be from recently slaughtered animals, and be frozen solid before delivery.

fore delivery. This will be determined by sawing into the side, and the surface exposed thereby shall be crystallized throughout.

What Is Wanted in Cured Meats.

The Navy Department requirements for cured meats are as follows:

Bacon, Sugar-Cured:

1. To be thoroughly cured and smoked, no piece to weigh under 8 or more than 12 pounds; to be boneless, seedless, and square cut from light, prime hogs in good condition; a good streak of lean in each piece; no piece to be over 2½ inches thick at the shoulder.

2. To be separately wrapped in two sheets of oiled paper, tied and packed in strong commercial boxes, if required.

Hams, Sugar-Cured:

1. To be of the best quality, American short-cut hams, reasonably lean, in prime condition, thoroughly cured and smoked, weighing not less than 10 nor more than 16 pounds. Hams having a layer of fat 2 inches or more in thickness to be excluded from delivery.

2. To be separately wrapped in two sheets of oiled paper, tied and packed in strong commercial boxes, if required.

Shoulders, Sugar-Cured:

1. To be what were formerly designated "California hams," of the best quality, reasonably lean, in prime condition, thoroughly cured and smoked, weighing not less than 6 pounds.

2. To be separately wrapped in two sheets of oiled paper, tied, and packed in strong commercial boxes, if required.

Specifications for Salt Pork.

Salt pork shall be packed from corn-fed, well-fattened hogs, slaughtered during the regular season, and so cut that the pieces shall not run less than 13 nor more than 16 pieces to the barrel. Heads, jowls, necks, shoulders, hams, legs, feet, butts, rumps, lard, and all refuse pieces must be excluded. The pork shall be such as is known as family mess or short mess pork, and shall be thoroughly salted, with at least one statute bushel of best salt for the purpose to each barrel, exclusive of a pickle, which shall be made from fresh water, as strong as salt can make it, and be perfectly bright and clear.

To be delivered in 17½-gallon barrels, which shall be entirely new and made of the best-seasoned heart of white oak "fired" staves and headings not less than ¾ inch thick when finished, and coated on the inside with paraffin. There shall be on each barrel six hoops of galvanized iron, 1/16 inch thick, viz., one 1¼ inches in width on each chine and bilge, and one 1½ inches in width on each quarter, secured to the sides of the barrels by means of heavy galvanized brads, to prevent hoops from slipping.

Each barrel shall be varnished and must be in good condition when delivered. The barrels shall be branded by burning on the heads "Navy Pork," the net weight, name of

the contractor, number of contract, and year and month when packed, and on the bung stave the letter "P," as—

Navy Pork.
100 pounds net.
Brown & Co.
Contract No. 5675.
3-12.

Except marks showing by whom inspected and such marks as are required by the provisions of the act of June 30, 1906, the barrels shall be free from all other marks.

Unless packed under the supervision of an inspector representing the Navy Department, the contractor must furnish free of charge, with each delivery, a certificate from a licensed produce-exchange inspector that the deliveries are what are required by the specifications in regard to quality of meat and the packing. The meat shall also be subject to the inspection prescribed pursuant to law by the Secretary of Agriculture, and each barrel shall be marked "U. S. Inspected and Passed."

Each bidder must state on the blank lines provided in the schedules inviting bids name of packer and location of establishment where the salt pork will be packed.

Each bid will be submitted with the distinct understanding that the salt pork is guaranteed to keep good in any climate for a period of at least four months after date of delivery at the navy yard.

Requirements for Compound Lard.

Lard Substitute:

1. Shall be made from pure, refined, deodorized cottonseed oil, of American production, with sufficient pure clean oleo stearine added to hold the product solid at ordinary temperature (70 degs.). Shall not contain added water.

2. Shall be neutral and free from rancidity and conform in all respects to the requirements of the pure food laws and the regulations of the Department of Agriculture.

3. Shall be packed in hermetically sealed lacquered tins, containing 5 pounds net weight. Tins shall be packed (8 or 12 per case) in a case made of well-seasoned white pine or spruce; tops, bottoms, and sides to be full ¾ inch and ends full ½ inch thick; strapped at each end with ½ inch flat iron.

4. Each case shall be plainly stenciled on one end only with true name of product, net weight, name of contractor, number of contract, and date of packing, as:

40 lbs. net.
Lard substitute.
Brown & Co.
Contract No. 9891
Packed 12-12.

5. Each bidder must state on the blank lines provided in schedules advertising the material the name of packer and location of establishment where the lard substitute will be packed, giving the exact address.

6. Each bid is submitted with the distinct understanding that the lard substitute is guaranteed to keep good in any climate for a period of one year after date of delivery at the navy yard concerned.

J-M INSULATING MATERIALS

J-M Pure Cork Sheets J-M Granulated
J-M Impregnated Cork Cork
Boards J-M Hair Felt
J-M Mineral Wool J-M Weatherite Paper
Write us as to your requirements.

H. W. JOHNS-MANVILLE CO.
NEW YORK AND EVERY LARGE CITY

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers	\$7.65@8.75
Poor to fair native steers	5.25@8.60
Oxen and stags	4.75@7.75
Bulls and dry cows	3.75@7.75
Good to choice native steers one year ago	8.00@9.30

LIVE CALVES.

Live veal calves, common to choice, per 100 lbs.	9.00@11.50
Live calves, culls, per 100 lbs.	6.50@ 8.00
Live calves, buttermilks	—@—
Live veal calves, coarse Westerns, per 100 lbs.	—@—

LIVE SHEEP AND LAMBS.

Live lambs, common to choice	8.25@ 9.25
Live sheep, yearlings	5.50@ 6.00
Live sheep, ewes	4.00@ 5.00
Live sheep, yearlings	@ 6.00
Live sheep, culls, per 100 lbs.	3.00@ 3.50

LIVE HOGS.

Hogs, heavy	@9.10
Hogs, medium	@9.20
Hogs, 140 lbs.	@9.20
Pigs	9.20@9.40
Rough	8.10@8.20

DRESSED BEEF.

CITY DRESSED.

Choice native heavy	13 @13½
Choice, native light	12½@13
Native, common to fair	12½@12½

WESTERN DRESSED BEEF.

Choice native heavy	13 @13½
Choice native light	13 @13½
Native, common to fair	12½@13
Choice Western, heavy	12½@13
Choice Western, light	@12½
Common to fair Texas	11½@12
Good to choice heifers	@12½
Common to fair heifers	@12
Choice cows	@12
Common to fair cows	@11½
Common to fair oxen and stags	@11½
Fleshy Bologna bulls	11½@12

BEEF CUTS.

	Western.	City.
No. 1 ribs @15	15 @15½
No. 2 ribs 13½@14	14 @14½
No. 3 ribs 13 @14	13½@14
No. 1 loins @15	16
No. 2 loins 13½@14	@15
No. 3 loins 13 @14	@14
No. 1 hinds and ribs 14½@15	14½@15
No. 2 hinds and ribs @14	14 @14½
No. 3 hinds and ribs @13	13 @13½
No. 1 rounds 13½@14	@13½
No. 2 rounds @12	@13
No. 3 rounds 11 @12	@12½
No. 1 chucks @12	@12½
No. 2 chucks 11½@12	@11½
No. 3 chucks 10 @11	@10½

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.	@17½
Veals, country dressed, per lb.	@16½
Western calves, choice	@16½
Western calves, fair to good	13½@14½
Western calves, common	@12
Grassers and buttermilks	@11

DRESSED HOGS.

Hogs, heavy	@11½
Hogs, 180 lbs.	@11½
Hogs, 160 lbs.	@12½
Hogs, 140 lbs.	@12½
Pigs	@13

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.	@19
Lambs, good	@17
Lambs, medium to good	@15
Sheep, choice	@12
Sheep, medium to good	@11½
Sheep, culls	8½@10

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.	@18½
Smoked hams, 12 to 14 lbs. avg.	@17½
Smoked hams, 14 to 16 lbs. avg.	@17½
Smoked picnic, light	@13½
Smoked picnic, heavy	@13
Smoked shoulders	@12½

Smoked bacon, boneless	20 @21
Smoked bacon (rib in)	@18
Dried beef sets	@19
Smoked beef tongue, per lb.	@24
Pickled bellies, heavy	15½@16

FRESH PORK CUTS.

Fresh pork loins, city	@17
Fresh pork loins, Western	12½@14½
Fresh pork tenderloins	@32
Frozen pork tenderloins	@30
Shoulders, city	@13½
Shoulders, Western	@13
Butts, regular	@13½
Butts, boneless	@15
Fresh hams, city	@17½
Fresh hams, Western	16½@17
Fresh picnic hams	@12

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.	80.00@ 85.00
Black hoofs, per ton	40.00@ 45.00
Striped hoofs, per ton	50.00@ 55.00
White hoofs, per ton	95.00@ 97.50
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.	90.00@100.00
Horns, avg. 7½ oz. and over	280.00@285.00

BUTCHERS' SUNDRIES.

Fresh steer tongues	14 @14½c. a pound
Fresh cow tongues	12½@13c. a pound
Calves' heads, scalded	45 @50c. a piece
Sweetbreads, veal	45 @90c. a pair
Sweetbreads, beef	25 @30c. a pound
Calves' livers	@20c. a pound
Beef kidneys	@15c. a piece
Mutton kidneys	@ 8c. a piece
Livers, beef	8½@10c. a pound
Oxtails	@ 9c. a piece
Hearts, beef	@ 6c. a pound
Rolls, beef	@27c. a pound
Tenderloin, beef, Western	@35c. a pound
Lambs' fries	@ 8c. a pair
Extra lean pork trimmings	14 @14½c. a pound
Blade meat	@12½c. a pound

BUTCHERS' FAT.

Ordinary shop fat	@ 2½
Suet, fresh and heavy	@ 6
Shop bones, per cwt.	20 @25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	@80
Sheep, imp., medium, per bundle	@60
Sheep, imp., per bundle	@50
Sheep, domestic, wide, per bundle	@70
Sheep, domestic, medium, per bundle	@50
Sheep, domestic, narrow med., per bundle	@25
Hog, American, free of salt, tea. or bbis., per lb., f. o. b. New York	@70
Hog, extra narrow selected, per lb.	@70
Hog, in kegs, 1 cent over bbis. or tea.	—@—
Hog, middles	@10
Beef rounds, domestic, per set, f. o. b. Chicago	@18
Beef rounds, export, per set, f. o. b. New York	@23
Beef bungs, piece, f. o. b. New York	@20
Beef middles, per set, f. o. b. New York	@80
Beef middles, per set, f. o. b. Chicago	@78
Beef weasands, per 1,000, No. 1s.	@ 8
Beef weasands, per 1,000, No. 2s.	@ 4½

SPICES.

	Whole.	Ground.
Pepper, Sing., white 18½	20½
Pepper, Sing., black 11½	13½
Pepper, Penang, white 17½	19½
Pepper, red Zanzibar 14	17
Allspice 5½	7½
Cinnamon 16	20
Coriander 4½	6½
Cloves 24	27
Ginger 10	13
Mace 65	70

SALTPETRE.

Crude	4½@ 5
Refined—Granulated	@ 5½
Crystals	5½@ 7
Powdered	@ 6

GREEN CALFSKINS.

No. 1 skins	@ .25
No. 2 skins	@ .23
No. 3 skins	@ .13
Branded skins	@ .17
Ticky skins	@ .17
No. 1 B. M. skins	@ .28
No. 2 B. M. skins	@ .21
No. 1, 12½-14	@2.95
No. 2, 12½-14	@2.70
No. 1 B. M., 12½-14	@3.45
No. 2 B. M., 12½-14	@3.20
No. 1 kips, 14-18	@3.15
No. 2 kips, 14-18	@2.90
No. 1 B. M. kips	@2.65
No. 2 B. M. kips	@2.40
No. 1, heavy kips, 18 and over	@4.00
No. 2, heavy kips, 18 and over	@3.75
Branded kips	@2.20
Heavy branded kips	@2.55
Ticky kips	@2.45
Heavy ticky kips	@2.90

DRESSED POULTRY.

FRESH KILLED.

Fowl—Dry packed, 12 to box—		
Western boxes, 48 to 53 lbs. to do., dry-picked, fancy	@19
Western boxes, 36 to 42 lbs. to do., dry-picked	17½@18
Fowl—iced, bbis.—		
No. Ind. and Ill. dry-picked, 4 lbs. avg., choice	@18
Southern and S. Western, dry-picked, 3½ @4 lbs.	@17½
Other Poultry—		
Old Cocks, per lb.	@13
Squabs, prime, white, 10 lbs. to do., per doz.	@4.00
Turkeys—Frozen—		
Young toms, No. 1	@26
Young toms, medium	@23
Young hens, No. 1	@24
Old hens and toms	22½@23

LIVE POULTRY.

Chickens, broilers, fancy, nearby, per lb.	@30
Chickens, broilers, Western, Southern, per lb.	@27
Fowls, via freight	@19½
Fowls, via express	@19½
Old roosters, per lb.	@12½
Turkeys, hens and toms, mixed	@13
Ducks, Long Island, per lb.	@18
Ducks, West. and So., per lb.	@14
Geese, per lb., Western	@ 9
Guineas, per pair	@65
Pigeons, per pair	@35

BUTTER.

Creamery, Extras	23½@28½
Creamery, Firsts	27½@28
Process, Extras	25½@26
Process, Firsts	24½@25

EGGS.

Fresh gathered, extras	@22
Fresh gathered, extra firsts	@21
Fresh gathered, firsts	@19½
Fresh gathered, seconds	@18½
Fresh gathered, dirties, No. 1	17½@18
Fresh gathered, dirties, No. 2	@17
Fresh gathered, checks, good to choice dry	@17

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton	20.00 @20.50
Bone meal, raw, per ton	27.50 @28.00
Hoof meal, per unit, Chicago	@ 2.00
Dried blood, West, high grade, ana, f. o. b. Chicago, prompt	@ 2.70
Nitrate of soda—spot	@ 2.50
Bone black, discard, sugar house del. New York	24.00 @25.00
Dried tankage, N. Y., 11 to 12 per cent ammonia, f. o. b. New York	2.75 and 10c.
Tankage, 11 and 15 p. c. f. o. b. Chicago, prompt	2.45 and 10c.
Garbage tankage, f. o. b. New York	7.00 @ 7.50
Fisch scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal)	2.85 and 10c.
Foreign fish guano, testing 18½% ammonia and about 10% P. Phos.	
Lime, c. i. f. Charleston and Newport News	3.10 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid)	2.15 @ 2.30
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%	3.00 @ 3.05
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%	3.15 @ 3.22
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.	8.50 @ 8.75
The same, dried	3.75 @ 4.00

